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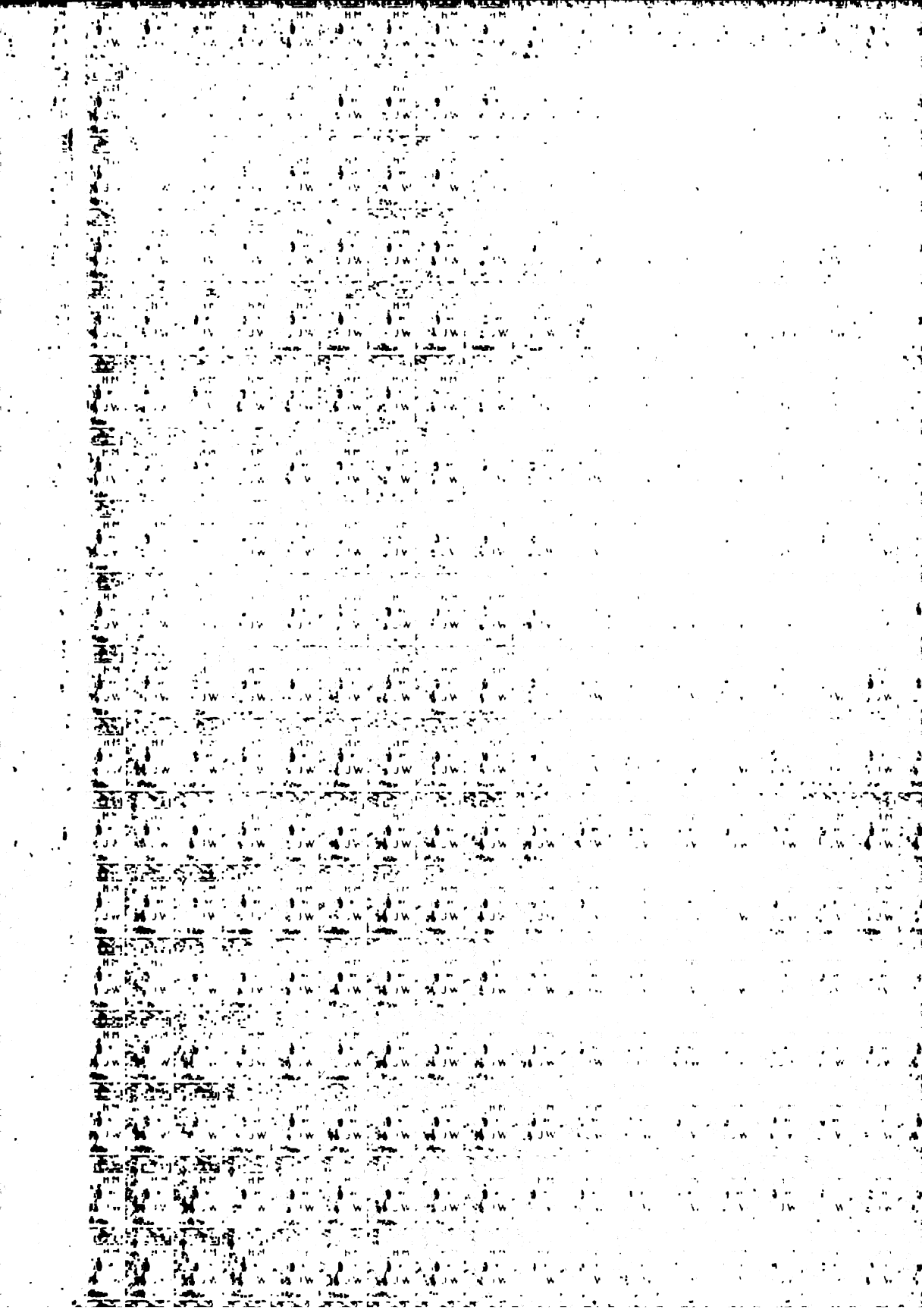

THE PRACTICAL HOTEL STEWARD

By John Tellman

REVISED TO INCORPORATE BOTH AMERICAN & EUROPEAN PLANS

Fourth Edition

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JOHN TELLMAN

PREFACE TO THE FIRST EDITION.

This book, "The Practical Hotel Steward," is written from the standpoint of one who has had years of practical experience, and reflect what, in his judgment, are the best methods for a steward to follow. The author does not claim to be infallible, or that his methods are better than those of many others; but he believes them to contain the elements of success.

JOHN TELLMAN.

PREFACE TO THE FOURTH EDITION.

When I first wrote "The Practical Hotel Steward," thirteen years ago, a great majority of the hotels of the United States were conducted on the American plan, by which room and meals is sold for a stated price per day.

Since that time a great change has come over the hotel business, and now, in the larger cities, practically all of the hotels are conducted European plan; and in the country places the tendency is also for European plan, by which rooms are sold separate from meals, and the meals are sold either for a stated price for the full meal, or restaurant style, in which you pay only for what is ordered and served to you.

This great change has made it necessary to revise my original book, and to adapt it also for the requirements of European plan hotels.

In the rewriting I have changed the original text, as applied to the American plan, only where necessary, as the book in its original form met with very general approval, and has gone thru three editions. About the only change is the addition of more menus, and the elimination of a few that were superfluous.

The new reading matter in the book, devoted to European plan, will, I trust, prove of especial value to houses changing over to the European plan, as well as to European plan houses already established.

This fourth edition is printed with the hope that the book will meet the same generous reception that has complimented all the former editions.

JOHN TELLMAN.

The Practical Hotel Steward

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American vs. European or a la Carte System

For many years, in fact, since the beginning of our country, there has been in vogue a system of hotel and inn keeping which is commonly known as the American plan, and which we may also refer to as the "table d'hote" system; though differing from the latter to the extent that when the traveler arrives he is accommodated at a fixed price with a room or rooms which includes all of his meals, and with deductions or allowances for any meals he fails to partake of.

With the table d'hote system (which is an old European custom), the guest can engage one or more rooms and pay for his meals extra, which are of a fixed price, as, for instance: breakfast, 75 cents; lunch, 60 cents, and dinner, $1, more or less, according to the style of the hotel.

With the à la carte (or European system, as we express it), the guest engages room accommodations separately and takes his meals in the restaurant or cafe (usually conducted in connection with the hotel), selecting his meals as best suits his appetite from a bill of fare, the price of each separate article of food being printed in connection therewith.

As stated in the beginning, the American plan was the general system in operation, and many a hotel keeper has become wealthy by careful and successful management in running hotels on the American plan; but that was when this country had not advanced to its present state. It is quite doubtful if those men could have been so successful under high cost of living conditions.

The system was without a doubt quite wasteful; but food was cheap and plentiful. And in the case of the crude house as built by our grandfathers, for lack of modern comfort it is not up to our present needs. We must progress ever, and hotel keeping has advanced. and still is advancing, fully as rapidly as other industries. The increase in population and growth of our cities makes it necessary to build larger hotels which require every modern device that will add to the comfort of a discriminating traveling public, and at the same time keep the expense account within the proper limits.

In building these large hotels it becomes apparent that the waste increases correspondingly in the American plan hotel. The amount of raw material used to feed the guests becomes a serious question; and with the certain and continual increase in prices it means eventually a change, or ruin.

The change came, and is still in progress all over this country, to the European system. In nearly all of the cities the European system has displaced the old custom of room including meals.

Our country, while still very young has passed through a period of extravagance and waste not known in recent times of any other country.

We were placed in custody of an immense domain of riches; fine land, endless tracts of timber; fabulous wealth in mines of precious metals, iron and coal; plenty of game and fish. The result was like that of a child with too many toys for Christmas, the first thing it does is to break and ruin them; so our settlers, many of them, there being no law to regulate, began immediately on a career of waste. They took up more land than was needed at that time, and began denuding the forests of magnificent timber, a vast amount of which was absolutely destroyed; and then began a method of poor farming, which carried away the rich surface to the ocean. The result was insufficient crops for the large acreage under cultivation; at the same time game was almost exterminated and rivers and lakes emptied of their fish. Live stock, cattle, sheep, hogs and poultry for a time became plentiful. They increased without any material care, being permitted to range at large on our public lands. Everything was plentiful and cheap in this land of plenty; in fact, food, as well as everything else, was so plentiful that the plain laboring people were not without at least one kind of meat at each meal of the day. The word economy was not generally known among them. This was not only in families, but in all establishments where the domestic art was a part of the conducting of a business. Many a housekeeper looked upon the idea of saving that which was not used at one meal to use in

some way for the next with disdain. It also made us a nation of meat eaters, which does not prove healthful for us. The rapid growth in population and the corresponding increase in the price of food in consequence thereof, has brought about the necessity of a change. The family has found it necessary to economize; so also the catering establishments and hotels. The latter found that there must be a more economical method in order to survive; so the European system is gradually supplanting the American plan.

This has brought about an important change in the responsibilities of the steward. Primarily the duties of a steward are the same as in former years; but he has progressed. He buys as he has previously done, but has improved the grade of goods of his purchase. He still buys the best in order to have the least waste, at the lowest prices at which he can possibly obtain it. But he is now also somewhat of a merchant. He must now figure about how much must be charged for his goods in order to gain a reasonable return. To cover all loss by shrinkage he must be able to equalize his prices so that his goods will sell. In like manner the grocery man sells sugar at a fraction of a cent profit but increases the profit on the fancy novelties to even up.

The steward's catering should be in the direction to draw the guests' attention from steak, chops and roast beef, for the prices on these articles have advanced to where there is almost no chance for an earning on them; and it is certain that low priced meats and poultry are a thing of the past. So it is the steward has begun to be a student of economy and a merchandizer with it. He is also beginning to study the chemical value of foods, a knowledge of which is beneficial in his vocation.

The system of bill of fare construction is much different from the old. Roast beef and beef steak, which have always been the target for the patron, and from which it is necessary to draw them away as much as possible, must be his aim.

The other day I received one of the most beautiful books of advertisement which it has been my pleasure to behold. It came from the Ritz-Carlton system of hotels and restaurants. I read a paragraph in it on the beginning of the career of Mr. Ritz, from a humble farmer to the most noted hotel man of modern times; and another paragraph on the service and food offered in the Ritz-Carlton restaurants, especially on the Hamburg-American steamers. The articles have only a few lines in each paragraph, but they express a whole instructive book. Mr. Ritz's rise in the business was due to his ability as a disciplinarian, and a natural taste for the elegant and refined, to serve everything in an attractive and tempting way; and this is particularly emphasized when speaking of their restaurant service on the ocean steamers. It states the food served in these restaurants is light and dainty. Heavy dishes, such as steak, chops, etc., are not much called for. These light dishes are placed before the diner in a manner as attractive and pleasing as possible. This should cause the hotel man, steward and caterer to study and learn to step forward.

* * *

When I wrote the first edition of The Practical Hotel Steward it was a common expression that it was impracticable to run a hotel as they run first-class hotels in Europe. Several years have brought a change, and we now have one operating successfully in this country (the Ritz-Carlton in New York); and very soon we will have more; and I say if we do not progress as we should, get busy and study refinement with economy and more economy, we will lose out in the end. This also includes the maitre d'hotel and the chef. On the latter much depends in revolutionizing the kitchen in many instances. It means that he should make greater efforts in his variety of delectable made dishes, served in tasteful manner; and it means that the maitre d'hotel should instruct his waiters to recommend specially prepared dishes.

* * *

Hotel men should travel. They should visit the new places, the hotels and restaurants in other parts of the country. It is the best educational factor that the people in our business have. We learn from others as others learn from us.

Europe learned its lesson from travelers and pilgrims who had visited the Orient and returned with much fabric of all kinds. Porcelain was introduced into western Europe from China. Before that most of the furnishings and works of art were known only in a crude way. Intercourse with the more advanced nations stimulated progress; so does our intercourse with hotels and hotel men in other cities and other countries stimulate our desire to progress.

The Steward's Duties (American Plan)

The steward is a man who manages the domestic concerns of another.

Stewardship is by no means created by the advancement of the times, or improved methods of conducting hotels, clubs or restaurants. On the contrary, we find this quite an ancient position of honor and trust. For instance: in Scripture, we find that Abraham had his steward; Joseph was the steward of Potiphar; and, as we follow history down to the present time, all royal households and men of wealth and position accustomed to maintaining an establishment always have a manager for their domestic affairs—a steward.

The hotel steward of today is supposed to be the same kind of a man as history describes—a manager, and an honest, trustworthy, judicious man on whom the domestic welfare and happiness depends. His duties in olden times were to supply the wants and necessary servants for the entertainment of those by whom he was employed. The duties of the hotel steward of today are to keep the house properly supplied with provisions, to govern the help engaged in preparing such provisions, and to direct the service.

Essential Qualifications

A steward should possess these three qualifications—honesty, a fair education and good judgment. A man, no matter how efficient, will not be retained in position when found to be dishonest. The fact that a man has "the itching palm" will travel many miles farther than himself, and he often wonders why he cannot find another job. Education is necessary, for it goes with judgment. A man without judgment cannot manage others unless depending upon brute force; and where force must be resorted to there can be no harmony and no pleasure in work; and often he will be obliged to dismiss help who have proved most valuable assistants.

Adapt Himself to Circumstances

To be a successful steward a man must be able to adapt himself to circumstances, as no two hotels will be found just exactly alike in every respect—the class, capacity and internal arrangements being prime causes. He will find some houses not so modern, others not so well equipped as some in which he has previously been employed. That should be no reason for him to insist that "the pantry is in the wrong place," "the furniture and utensils are completely out of date;" or, "worn out and should be thrown out at once;" or, "he cannot work in such an old rattletrap." While a great deal of the above may be true, yet others had charge before him and the house (may have) made a great deal of money for the proprietors; and if he will only try to accustom himself to the house as he finds it, he may find things not so badly arranged after all.

Give Help a Fair Trial

A steward on entering a new place should not do so with the belief that all the help of his predecessor must be fired out. Wait and give them a trial, for they may be a great deal better than those which he can get to fill the places so vacated. Should he find by fair trial that the old help are undesirable, then by all means change as quickly as possible.

Help Must Respect Him

A steward of judgment knows how to maintain the respect of all with whom he may come in contact. The position being clothed with considerable dignity requires him to be of a reserved manner, speaking to those in his charge on business only; yet he should not be haughty or hard to approach. He can be pleasant to the yardman or any of those under him and at the same time feel (and have them feel) he is their superior.

Relation to Proprietor or Manager

The steward's relation to the proprietor or manager its that of assistant in the fullest sense. The proprietor or manager handles the business part; the steward manages the domestic concerns. The steward has charge of the back part of the house, attends to the marketing, sees that the help are all in their places of duty, that the meals are on time, superintends the preparation of the bills of fare, is particularly careful that economy is observed in all branches of his department, and sees to it that his expense account does not exceed the fixed limit for the class of house in which he is working. He should feel on terms of utmost ease with his employer in order that he may converse freely on any topic appertaining to the business in which both are interested—to consult freely on all matters. By so doing he is certain to learn the ideas and desires of those it is to his interest to please and satisfy. I believe it proper and businesslike, in most instances, for the steward to forego his own ideas to those of his employer, for it is his employer's money which the steward spends for the house. The steward should not go to the proprietor or manager with all little troubles of no consequence. He is surely capable of dealing with them judiciously without the assistance of the man who is probably more occupied than himself.

Relation to the Guests

While a steward should at all times treat

guests whom he meets with courtesy and respect, it is not advisable to court acquaintance. In some houses it is even better to keep at a distance, for the reason that (especially with regular boarders) they often hope to gain thereby some personal favor, which, if granted and found out by the other guests, they would be apt to feel slighted and cause complaint. I will say, however, that he should not be deaf to suggestions from guests or patrons of the house; he may hear something which may prove beneficial. If a complaint is made give a fair hearing and then promise investigation and remedy. It is to be remembered that a steward, no matter how old in the business is never too old to learn.

Relation to the Housekeeper

The steward's relation to the housekeeper should be that of an associate in business, and should be cordial. While in some (especially country) hotels the steward is in authority over the housekeeper, yet in the well-arranged and regulated large city houses they are entirely independent of each other. But they have a great many things in common and can help and accommodate each other in a great many ways, especially in the management and exchange of help. It often happens that the steward is short of someone in his department; the housekeeper can send him one of her help to fill the vacancy temporarily. On the other hand, she, for some reason or other, may find it necessary to keep one or more of her help late in finishing certain work in the house. It will not inconvenience the steward to see that they are well fed. Also any requisitions of necessaries the housekeeper may send to the storeroom should be promptly attended to; and should the articles not be on hand they should be gotten as soon as possible. These little attentions sometimes save a great deal of annoyance.

Relation to the Headwaiter or Maitre d'Hotel

In all well-regulated hotels the steward is in direct authority over the headwaiter and dining room forces. But as the headwaiter is usually a man of intelligence the steward should use caution in his application of such authority, lest a breach of harmony might occur. Quite true, if the headwaiter does not try to fulfill the steward's directions it is in the steward's power to remove him or cause him to be removed. But this is not always best. The headwaiter may be a first-class man. He comes in direct contact with all the guests, as well as the manager or proprietor, and his efficiency has (very likely) proven itself in many ways. It would be hard for the steward to remove or try to have him removed without serious remonstrance. With cool deliberation such friction need never occur, for the reason that you should not try to fill his place (perform his duties) when he is there for that purpose. For instance: the steward going into the dining room during meal time and usurping the headwaiter's duties, such as seating guests, etc. The headwaiter is not incapable; or, if he is he should not be there, for in that case it would surely be impossible for him to maintain discipline and the obedience of his waiters. It is, however, proper for the steward to call attention to and criticize the appearance and efficiency of the waiters. It is to the steward's, as well as to the headwaiter's interest, that waiters are in proper dress, and, above all, clean in appearance; also that they serve neatly and with all possible dispatch. The steward also gives directions to the headwaiter of any change or addition in service, that he may inform his waiters before meal hours; also any new rules in working. When arranging for banquets or special service of any kind, the headwaiter awaits the directions of the steward from beginning to end. All this can be done without any breach in harmony.

* * *

When the manager or proprietor finds the steward a man of honesty and energetic, endowed with the qualities as described in the foregoing, it will cause him to make a confidant of his employee and together they go into the needs of a house necessary to modernize it in its working departments.

* * *

The Organizing, Governing and Feeding of Employes (American Plan)

The most important part of the steward's duties is the organizing, governing and feeding of the help. I will begin this subject by dividing the working department into different branches, as follows:

1. The cooks.
2. Pastry and bakery.
3. Fruit pantry.
4. Silver and glass pantry.
5. Dish service.
6. Servants' halls.
7. Storeroom.
8. Wine room.
9. Yardmen.
10. Assistant or inside steward.

[The latter allowable only in the larger houses.]

* * *

For European Plan

The organization for European plan differs somewhat from the regular American plan,

there being an important addition to the list, viz., that of the system of checking or control, as it is called in some houses. The sections are about as follows:

1. Chef's division.
2. Pastry.
3. Headwaiter's division.
4. Assistant steward.
5. Head checker and assistant.
6. Restaurant cashiers.
7. Pantry stewards.
8. Fruit pantry.
9. Silver and glass pantry.
10. Dish service.
11. Commissary.
12. Wine room.
13. Night steward.
14. First officers.
15. Second officers.
16. Mess hall.
17. Watchmen.
18. Yardman.

The foregoing list is the average for a large European system hotel. For the smaller houses on the same plan there may be some of the divisions listed which are usually included in the Auditor's division, especially the cashiers and checkers, as the auditors check their work in all cases.

* * *

The Feeding of Employes

OFFICERS AND SERVANTS' DINING ROOMS

In the large hotels the help's dining rooms are divided into three classes.

First, the officers' dining room, where all the employees holding an official capacity, namely, clerks, cashiers, assistant housekeepers, head of the laundry, operators and others of like standing; ladies' maids, valets and nurses also take their meals in this room.

Second, or sub-officials' hall: In this room are the mechanics, paper hangers, painters, parlor maids, head bell-man, head houseman and help of like standing.

Third, the mess hall: In this room all other help take their meals. It includes the maids, housemen, laundry help, porters, doormen and all others who belong to this class.

In hotels where there are both white and colored help, they should be fed in separate rooms, to prevent any possibility of trouble.

In the first officers' hall usually there are regular dining room waiters, good silver, linens and dishes, making the service first-class in every respect; although the waiters are usually new beginners who have trained as bus boys and are glad for the promotion.

In the second officers' hall I have found girls very satisfactory; the service is plainer but the food about the same as the first officers'.

In the mess hall I have found it most difficult to keep the waiters, as many of the help are not very pleasant guests to wait on. But girls are the best; they are cleaner and more prompt and reliable.

* * *

The question of what it costs to feed the employees of a hotel has been very much discussed from time to time, and no doubt in all hotels it has caused more real study from the steward's standpoint than any other branch of his work. In December, 1910, I arranged that the chefs of the two hotels under my supervision, co-operating with the assistant stewards, make a seven-day test of how much it required to feed the help we kept at that time. We included in this every person connected with the hotel, not excepting those who signed checks in the dining room, and made every effort to be accurate, with the following result, which was almost the same in both hotels:

FIRST OFFICERS' DINING ROOM.

Breakfast	Dinner	Supper
	SUNDAY	
Fresh fruit,	Okra soup,	Steak or chops,
Ham or bacon,	Spring onions,	Hungarian goulash,
Eggs, fried, boiled or scrambled,	Boiled lake trout,	Mashed potatoes,
Potatoes, fried,	Roast beef,	Peas,
Oat meal,	Chicken croquette,	Succotash,
Cakes,	Mashed potatoes,	Salad,
Rolls,	Peas,	Preserved fruit,
Coffee, tea or milk.	Tomatoes,	Coffee, tea or milk.
	Dessert,	
	Coffee, tea or milk.	

MONDAY

	Vegetable soup,	Bacon and eggs,
	Radishes,	Cold meats,
	Lake trout,	Meat stew,
	Boiled beef with vegetables,	Mashed potatoes,
The same.	Beef braised,	Corn,
	Scrambled eggs,	Salad,
	Mashed potatoes,	Lima beans,
	Stewed tomatoes,	Preserved fruit,
	Corn,	Coffee, tea or milk.
	Dessert,	
	Coffee, tea or milk.	

TUESDAY

	Tomato soup,	Breaded veal cutlets,
	Radishes,	Cold meat,
	Boiled sea trout,	Stewed kidney,
	Roast beef,	Mashed potatoes,
The same.	Sweetbread croquettes,	Beets,
	Southern hash,	String beans,
	Mashe potatoes,	Salad,
	Lima beans,	Preserved fruit,
	Peas,	Coffee, tea or milk.
	Dessert,	
	Coffee, tea or milk.	

WEDNESDAY

	Vegetable soup,	Pork chop or cold meat,
	Olives,	Lamb stew,
	Fried perch,	Mashed potatoes,
	Roast veal,	Beets,
The same.	Corned beef and cabbage,	String beans,
	Mashed potatoes,	Salad,
	Succotash,	Preserved fruit,
	Kohlrabi,	Coffee, tea or milk.
	Dessert,	
	Coffee, tea or milk.	

THURSDAY

	Split peas soup,	Small steak or cold meat
	Dill pickles,	Lamb stew,
	Red snapper, Creole,	Mashed potatoes,
	Roast beef,	Peas,
The same.	Chicken stew,	String beans,
	Mashed potatoes,	Salad,
	Beets,	Preserved fruit,
	Dessert,	Coffee, tea or milk.
	Coffee, tea or milk.	

FRIDAY

	Okra soup,	Fried eggs or cold meat,
	Radishes,	Southern hash,
	Boiled lake trout, hollandaise,	Mashed potatoes,
The same.	Sweetbread croquettes,	Peas,
	Chicken stew,	Corn,
	Mashed potatoes,	Salad,
	Dessert,	Preserved fruit,
	Coffee, tea or milk.	Coffee, tea or milk.

SATURDAY

	Chicken gumbo,	Liver and bacon,
	Olives,	Cold meat,
	Fried perch,	Goulash,
	Roast veal,	Mashed potatoes,
The same.	Short ribs,	Stewed corn,
	Irish stew,	Lima beans,
	Mashed potatoes,	Salad,
	Tomatoes with rice,	Preserved fruit,
	Peas,	Coffee, tea or milk.
	Dessert,	
	Coffee, tea or milk.	

SECOND OFFICERS' DINING ROOM

Breakfast	Dinner	Supper
	SUNDAY	
Fresh fruit,	Okra soup,	Small steak,
Ham or bacon,	Roast beef,	Chicken stew,
Eggs, fried, boiled or scrambled,	Leg of mutton,	Mashed potatoes,
Potatoes, fried,	Mashed potatoes,	Peas,
Oat meal,	Peas,	Succotash,
Cakes,	Tomatoes,	Preserved fruit,
Rolls,	Dessert,	Coffee, tea or milk.
Coffee, tea or milk.	Coffee, tea or milk.	
	MONDAY	
	Vegetable soup,	Mutton chops
	Boiled beef with mustard,	Cold meats,
	Loin of veal,	Veal pot pie,
	Calf brains and scrambled eggs	Mashed potatoes
The same.	Mashed potatoes,	Corn,
	Stewed tomatoes,	Lima beans,
	Corn,	Preserved fruit,
	Dessert,	Coffee, tea or milk.
	Coffee, tea or milk.	
	TUESDAY	
	Tomato soup,	Pork chop,
	Roast beef,	Cold meats,
	Sweetbread croquettes,	Lamb hash,
	Southern hash,	Mashed potatoes,
The same.	Mashed potatoes,	Beets,
	Lima beans,	String beans,
	Peas,	Salad,
	Dessert,	Preserved fruit,
	Coffee, tea or milk.	Coffee, tea or milk.
	WEDNESDAY	
	Vegetable soup,	Small steak or cold meat,
	Fried lake perch,	Mashed potatoes,
	Loin of pork,	Beets,
	Corned beef and cabbage,	String beans,
The same.	Mashed potatoes,	Salad,
	Succotash,	Preserved fruit,
	Kohlrabi,	Coffee, tea or milk.
	Dessert,	
	Coffee, tea or milk.	
	THURSDAY	
	Split peas soup,	Lamb stew,
	Roast beef,	Cold meat,
	Chicken stew,	Mashed potatoes,
The same.	Mashed potatoes,	Peas,
	Beets,	String beans,
	Dessert,	Salad,
	Coffee, tea or milk.	Preserved fruit,
		Coffee, tea or milk,
	FRIDAY	
	Okra soup,	Bacon and eggs,
	Fried sun perch,	Cold meat,
The same.	Shoulders of pork,	Mashed potatoes,
	Chicken stew,	Peas,
	Mashed potatoes,	Corn,
	Dessert,	Preserved fruit,
	Coffee, tea or milk.	Coffee, tea or milk.
	SATURDAY	
	Chicken gumbo,	Pork chops,
	Olives,	Goulash,
	Short ribs,	Mashed potatoes,
	Irish stew,	Stewed corn,
The same.	Chicken fricasse,	Lima beans,
	Mashed potatoes,	Salad,
	Tomatoes with rice,	Preserved fruit.
	Peas,	Coffee, tea or milk.
	Dessert,	
	Coffee, tea or milk.	

MEALS SERVED IN MESS HALL.

Breakfast	Dinner	Supper
	SUNDAY	
Oat meal, Sausage, Boiled potatoes. Coffee or milk.	Wieuer wurst and cabbage, Boiled potatoes, Coffee, tea or milk.	Assorted cold meats, Boiled potatoes, Coffee, tea or milk.
	MONDAY	
Hominy grits, Liver and bacon, Boiled potatoes, Coffee, tea or milk.	Smoked shoulders, Pork and cabbage, Boiled potatoes, Coffee, tea or milk.	Cervelat sausage, Head cheese, Boiled potatoes, Coffee, tea or milk.
	TUESDAY	
Cracked wheat, Pork necks, Boiled potatoes, Coffee or milk.	Lamb stew, Boiled beef, Boiled potatoes, Coffee, tea or milk.	Assorted cold meats, Boiled potatoes, Stewed evaporated fruit, Coffee, tea or milk.
	WEDNESDAY	
Oat meal, Liver and bacon, Boiled potatoes, Coffee or milk.	Smoked necks, Split peas, Boiled potatoes, Coffee, tea or milk.	Assorted cold meats, Boiled potatoes, Stewed evaporated fruit, Coffee, tea or milk.
	THURSDAY	
Hominy grits, Sausage, Boiled potatoes, Coffee or milk.	Soup, Lamb stew, Noodles, Boiled potatoes, Coffee, tea or milk.	Cold meats, Boiled potatoes, Stewed prunes. Coffee, tea or milk.
	FRIDAY	
Cracked wheat, Breakfast bacon and eggs, Boiled potatoes, Coffee or milk.	Soup, Fish, Pork shoulders. Navy beans, Boiled potatoes, Coffee or milk.	Cold meats, Boiled potatoes, Coffee, tea or milk.
	SATURDAY	
Oat meal, Liver and bacon, Boiled potatoes, Coffee or milk.	Corned beef and kale. Boiled potatoes, Coffee, tea or milk.	Cold meats, Boiled potatoes, Coffee, tea or milk.

DECEMBER, 1912.

Estimated cost of feeding 340 employees, 7 days' figures:

Monday,	Issues,	$119 36
Tuesday,	"	120.54
Wednesday,	"	98.90
Thursday,	"	92.29
Friday,	"	115.56
Saturday,	"	114.99
Sunday,	"	85 72
	Total,	$747 36

* * *

Estimated cost at 12½ cents per head:

One employee, per	meal.....	$ .12½
" " "	day	.37½
" " "	week	2.62½
" " "	mon h.....	11.62½
" " "	year.....	136.88

The foregoing was at a time when food was still of a reasonable variety and the weather not yet very cold; but nature provides the human stomach usually with a good and healthy appetite at this season of the year; the system requires food at the approach of winter which will build fat tissues as a protection against the cold. This is more apparent as we go farther north, where the climate is rough and cold for the greater part of the year. In the region approaching the polar Arctic circles the craving for fatty food becomes so great that the blubber of whale, walrus and other fat fish are much appreciated as a diet by the inhabitants. I speak of this to illustrate that when feeding a number of people, the season and climate should be considered. Your food is much lighter and more inexpensive in the summer—the months the stomach

Average Composition and Fuel Value of Common Food Products.

FOOD MATERIALS AS PURCHASED	Refuse, Percent.	Water, Percent.	Protein, Percent.	Fat, Percent.	Carbohydrates, Percent.	Ash, Percent.	Fuel Value Per Pound, Calories.
ANIMAL FOOD.							
Beef, Fresh: Porterhouse steak	12.7	52.4	19.1	17.9	...	0.8	1,100
Ribs	20.8	43.8	13.9	21.2	...	0.7	1,135
Round	7.2	60.7	19.0	12.8	...	1.0	890
Fore quarter	18.7	49.1	14.5	17.5	...	0.7	995
Hind quarter	15.7	50.4	15.4	18.3	...	0.7	1,045
Beef, corned	8.4	49.2	14.3	23.8	...	4.6	1,245
Veal: Fore quarter	24.5	54.2	15.1	6.0	...	0.7	535
Hind quarter	20.7	56.2	16.2	6.6	...	0.8	580
Mutton: Fore quarter	21.2	41.6	12.3	24.5	...	0.7	1,235
Hind quarter	17.2	45.4	13.8	23.2	...	0.7	1,210
Pork, Fresh: Ham	10.7	48.0	13.5	25.9	...	0.8	1,320
Shoulder	12.4	44.9	12.0	29.8	...	0.7	1,450
Pork, Salted, Cured and Pickled: Ham, smoked	13.6	34.8	14.2	33.4	...	4.2	1,635
Salt pork	..	7.9	1.9	86.2	...	3.9	3,555
Bacon, smoked	7.7	17.4	9.1	62.2	...	4.1	2,715
Sausage: Pork	..	39.8	13.0	44.2	1.1	2.2	2,075
Soups: Beef	..	92.9	4.4	0.4	1.1	1.2	120
Tomato	..	90.0	1.8	1.1	5.9	1.5	185
Poultry: Fowls	25.9	47.1	13.7	12.3	...	0.7	765
Turkey	22.7	42.4	16.1	18.4	...	0.8	1,060
Fish: Mackerel, whole, fresh	44.7	40.4	10.2	4.2	...	0.7	370
Shad, whole, fresh	50.1	35.2	9.4	4.8	...	0.7	380
Cod, salt	24.9	40.2	16.0	0.4	...	18.5	325
Salmon, canned	..	63.5	21.8	12.1	...	2.6	915
Oysters, "solids"	..	88.3	6.0	1.3	3.3	1.1	225
Eggs: Hen's eggs	11.2	65.5	13.1	9.3	...	0.9	635
Dairy Products, Etc.: Butter	..	11.0	1.0	85.0	...	3.0	3,410
Whole milk	..	87.0	3.3	4.0	5.0	0.7	310
Skim milk	..	90.5	3.5	.3	5.1	0.7	165
Condensed milk	..	26.9	8.8	8.3	54.1	1.9	1,430
Cream	..	74.0	2.5	18.5	4.5	0.5	865
Cheese, full cream	..	34.2	25.9	33.7	2.4	3.8	1,885
VEGETABLE FOOD.							
Flour Meal, Etc.: Graham flour	..	11.3	13.3	2.2	71.4	1.8	1,645
Wheat flour, patent roller process, high-grade and medium	..	12.0	11.4	1.0	75.1	0.5	1,635
Low grade	..	12.0	14.0	1.9	71.2	0.9	1,640
Macaroni, vermicelli, etc	..	10.3	13.4	.9	74.1	1.3	1,645
Rye flour	..	12.9	6.8	.9	78.7	.7	1,620
Corn meal	..	12.5	9.2	.9	75.4	1.0	1,635
Oat breakfast food	..	7.7	16.7	7.3	66.2	2.1	1,800
Rice	..	12.3	8.0	.3	79.0	.4	1,620
Tapioca	..	11.4	.4	.1	88.0	.1	1,650
Starch	..	...	...	...	90.0	...	1,675
Bread, Pastry, Etc.: White bread	..	35.3	9.2	1.3	53.1	1.1	1,200
Graham bread	..	35.7	8.9	1.8	52.1	1.5	1,195
Rye bread	..	35.7	9.0	.6	53.2	1.5	1,170
Sugars, Etc.: Molasses	..	...	...	...	70.0	...	1,225
Sugar, granulated	..	...	...	...	100.0	...	1,750
Maple syrup	..	...	...	...	71.4	...	1,250
Vegetables: Beans, dried	..	12.6	22.5	1.8	59.6	3.5	1,520
Beans, Lima, shelled	..	68.5	7.1	.7	22.0	1.7	540
Beets	20.0	70.0	1.3	.1	7.7	.9	160
Cabbage	15.0	77.7	1.4	.2	4.8	.9	115
Celery	20.0	75.6	.9	.1	2.6	.8	65
Corn, green, sweet, edible portion	..	75.4	3.1	1.1	19.7	.7	440
Cucumbers	15.0	81.1	.7	.2	2.6	.4	65
Lettuce	15.0	80.5	1.0	.2	2.5	.8	65
Onions	10.0	78.9	1.4	.3	8.9	.5	190
Parsnips	20.0	66.4	1.3	.4	10.8	1.1	230
Peas, dried	..	9.5	24.6	1.0	62.0	2.9	1,565
Potatoes	20.0	62.6	1.8	.1	14.7	.8	295
Rhubarb	40.0	56.6	.4	.4	2.2	.4	60
Sweet potatoes	20.0	55.2	1.4	.6	21.9	.9	400
Squash	50.0	44.2	.7	.2	4.5	.4	100
Tomatoes	..	94.3	.9	.4	3.9	.5	100
Turnips	30.0	62.7	.9	.1	5.7	.6	120
Fruits, Fresh, Etc.: Apples	25.0	63.3	.3	.3	10.8	.3	190
Bananas	35.0	48.9	.8	.4	14.3	.6	260
Muskmelons	50.0	44.8	.3	...	4.6	.3	80
Oranges	27.0	63.4	.6	.1	8.5	.4	150
Watermelons	59.4	37.5	.2	.1	2.7	.4	50
Fruits, Dried: Apples	..	28.1	1.6	2.1	66.1	2.0	1,185
Apricots	..	29.4	4.7	1.0	62.5	2.4	1,125
Miscellaneous: Chocolate	..	5.9	12.4	48.7	30.3	2.2	5,625
Cocoa, powdered	..	4.6	21.6	28.9	37.7	7.2	2,160
Cereal coffee, infusion, 1 part boiled in 20 parts water.	..	98.2	.2	...	1.4	.2	30

rebels at heavy food. We have all, no doubt, read, from time to time, a great deal of the errors that were reported in feeding the army during the war with Spain, where our soldiers were sent during the summer into the semi-tropics. The officers in charge intended to see that the army was well fed and naturally they were particular in sending plenty of fresh meats in refrigerator cars and boats to the point of operation. The result was a great deal of it was spoiled and also many men became sick. A little fresh meat for a change was no doubt proper, but had they been supplied with well cured dried beef (chipped), well cured and smoked ham and lean bacon, rice, barley, beans, lentils and hard tack and good coffee, the fresh materials being supplied more sparingly, the men's health would have been better and they more satisfied. It is the same with the hotelkeeper. I think that corned beef and cabbage, mustard or kale greens and bacon and other fresh vegetables, or pork and beans and fresh meats less frequently, are most satisfactory during the warm season, and it is less expensive.

* * *

It must be understood that meat of some kind constitutes the principle upon which the meal is built. In connection with this article I want to quote the following from the Mess Officers' Assistant, by Capt. L. R. Holbrook at Fort Riley, Kan.:

"FUEL VALUE: The following general estimate has been for energy furnished to the body:

"PROTEINS: Fuel value 4 calories per gram, or 1,820 calories per pound.

"CARBOHYDRATES: Fuel value 4 calories per gram, or 1,820 per pound.

"FATS: Fuel values 8.9 calories per gram, or 4,040 calories per pound.

"It is an interesting fact that the energy given off from the body as heat when the man is at rest, or as heat and mechanical work together, if he is working, exactly equals the latent energy of the material burned in the body. This has been verified by many accurate experiments."

* * *

Method of Determining Approximate Cost of Feeding Employes

We have a system (at the Jefferson and Planters Hotels in St. Louis), and I believe all first-class hotels have it: At the end of the year, when the annual statement is made, we allow in our net earnings a certain amount for feeding employes, which is simply placed to show that the commissary should be entitled to a share of the profits that the other part of the house makes. In our daily and annual statements we also carry an account for flowers, music and various other items. But they are only for the operating force to guide themselves in keeping within proper balance of their expense account.

For instance, on the last day of the year we make a statement of how many guests we fed in the hotel, at the same time computing the entire cost of linen, glassware, china, silver, flowers, music, help, fuel (commissary expense), and all amounts which constitute an overhead charge independent of the cost of commissary supplies. We divide the total of this amount by the number of guests that we have fed and obtain the *net cost of serving to each guest that has been served at the hotel during the year.* We also total up the amount of commissary issued and obtain the average amount of food in a raw state that each guest has been supposed to have been served with. Then we take the total of overhead charges per guest and the total amount of issues per guest, add the two together and then deduct the amount received per each guest that has been in the hotel.

This will show whether the house has made any money in the restaurant or not—after first allowing 13 cents for raw material for each meal served during the year to employes.

All these figures are for statistical use in the hotel and have really no effect in the earnings one way or the other.

Duties of the Assistant Steward (American Plan)

Where the steward has an assistant, the latter's duties are to relieve the steward of the immediate supervision of the pantries and the servants' halls, to keep an account of all breakage, to look to the saving of what food is returned from the dining room in good condition, to keep order in the kitchen when the head steward cannot be there. The assistant steward is generally clothed with sufficient authority to dismiss from service any employees under him. In many instances, however, he is restricted and is required to report all cases of insubordination to the head steward. The inside steward should be a man of some executive ability and action, and should not be undecided about every trivial offense. He should have a bearing of some dignity. Where there is a competent chef who knows how to keep his crew in order the inside steward has no authority over the cooks.

Duties of the Assistant Steward (European Plan)

Duties of assistant steward in a modern European hotel carry more responsibility than in an American plan house. They have immediate charge over the service during their respective watches, including the pantries, the oyster counter, the dish service, the silver and glass pantries. They keep an account of the linens in the kitchen linen room, and generally assist in expediting good serving; keep an eye on the food as it passes from the kitchen, working in conjunction with the checkers; see that nothing passes without an accounting of same; look after the yardman, and is in absolute control of all the minor help, engaging or dismissing them when necessary. They are real assistants to the chief of the commissary department. It will be seen that such a man must have governing qualities and be capable of fitting himself for the higher position when he may be called for promotion. He must be an honest, clear-sighted man, with business tact and should have a fair business education.

* * *

THE CHEF AND HIS CREW

American Plan

Upon the cooks depends the good name of the hotel. No matter how well the rooms are kept, how elegant the office and rotunda, or what modern conveniences the hotel may have, they are all lost sight of when the cooking is bad. Therefore the steward will see that the cooks are the best the house can afford. A good many hotel men think that when they have a chef with a good reputation, that ought to settle the whole matter. They surely find themselves invariably mistaken; because a chef can **not** do all the work himself. And when it is expected that a chef, no matter how good he is, is supplied with incompetent assistants, there will be disappointment. When he should instruct his men in their work it is best he does it himself, and while he does their work his own is neglected. He can do only one man's work at a time. More than this: no hotel can afford a crew of men who must learn at the expense of the house.

The cooks prepare all food which enters the dining room; and in most places the chef also directs the serving, as in this way he can observe if his men prepare and serve most attractively. After the dish passes him it is again subject to the scrutiny of the steward. With the chef rests the economy of the kitchen. He can make the steward's administration an expensive or an economical one, as the meats and other material which he uses amounts to about three-fifths of the expense of the table; and if he is indifferent can very easily throw away hundreds of dollars almost unnoticed, until the steward's monthly statement is made. He has only to trim a loin of beef or a rib closer than necessary and throw the waste into the stock boiler where it can not be found. The stock boiler never tells tales. For this reason I would never force a reduction of salary on cooks, without first ascertaining if they willingly accept it. Should they not, then change the crew at the figure which the house can afford.

When a chef resigns, giving the required time to secure his successor, and he has shown himself faithful and competent, it is well to let him remain until his time expires; but should it, for any reason, be necessary to remove him, it is not advisable to give too long notice, in some cases none at all, but have his successor right in the kitchen at the time the change it being made. I say this, because I have found, almost without exception, when notice was given to the chef, the house was the loser. No matter how well meaning the chef may be his cooks will see that nothing is saved. I doubt if there is any other branch of business where such waste and destruction is practiced by men who are being removed from their places in a peaceful way.

European Plan

The high-priced chef and his crew of assistants in a modern European hotel, is in most instances a man of high ideals; he is proud of his profession and well respected. He is quite different from the old-fashioned American plan chef; there is more expected of him than of the old style, when raw material was cheap, and, though his food was well cooked, the requirements as to variety usually confined to certain limits.

The chef of a European house must not only have an almost endless variety in his larder, ready at short notice, but he must make every effort to prepare his daily bills of fare with the view of drawing the patron's eye from the old customs of beef and mutton. He must plan to have his dishes delectable and attractive as well as wholesome and healthy; he should be practical and be a student of economy. It is very necessary that he watch his crew and train them into saving, for every fraction of a cent amounts to many dollars by the end of the month.

The chef keeps an account of every loin of beef and has the cuts from same counted and checked. He knows every steak and chop that has been cut and what has become of them, for they are his principal item of expense to the house. He regulates the portions as they should be for the price on the bill of fare, puts the price on the special bill of fare, and, as a rule, checks his issue daily with the sheets in the storeroom.

The Pastry and Bakery

The pastry and bakery, the second branch, is of no less importance than the kitchen. When a hotel has poor bread or rolls there is complaint, no matter how good the cooks. When the pastry cook and baker are competent, sober men it is generally this branch which causes less annoyance than the others. Being located in most instances away from the kitchen they do their work quietly, as they are not interfered with in their labors by waiters or other help calling for orders. (I will except resort hotels where kitchen and bakery are in one room, and the pastry cook with his assistant serves his preparations.) Their storeroom account is also more easily kept in check the material used by them being generally cheaper and but little waste. The total cost of material, as compared with the kitchen, is a little more than 3-16 of the total issues of supplies on the average. If the men of this branch are not competent more waste will result; there will be hardly a day but some one thing or another will be a failure.

The Fruit Pantry (American Plan)

The fruit pantry is in most houses in charge of girls; for that reason it requires a great deal of the steward's personal attention. Here all relishes, fruits, desserts, tea, coffee, milk and cream, butter and, in fact, everything not served by the cooks, is served from the pantry. Good pantry girls are not plentiful. When the steward has a good one he is fortunate and should try to keep her. It requires a girl who is obedient and has a strong will of her own—one who will show no partiality, serving waiters in turn as they call, and giving portions as directed by the steward. Early in the season of small fruits the pantry often proves more expensive than need be, especially if you have girls there who will try to please waiters, who always try to prevail on them for favors in serving larger portions.

The Fruit Pantry (European Plan)

In a European hotel the fruit pantry service does not have as many different items under its immediate control. There are served from this division usually all relishes and fruit salads, also cheese, fruit, conserves and melons when in season. This pantry is usually in charge of girls, who must be well experienced and trained in their work; the assistant steward having direct supervision.

When a steward is so fortunate as to have a good crew of pantry girls he should lend them all possible assistance by letting roustabouts do the heavy carrying for them, bringing supplies from the storeroom, as very few girls train in well in fruit pantries. The steward should also instruct them in giving the proper portion, that there be as nearly as possible the same quantity of each and every portion.

The serving of butter and bread is often in charge of a pantry steward who cuts the bread for the dining room, also keeps watch over the butter and other food returned from the cafe or dining rooms, and reduces loss and waste, which in carelessly conducted places runs into large figures.

The Coffee Pantry

The coffee pantry is usually attended by men who make and serve the coffee, serve hot milk and cream for the coffee, cream for cereals and such fruits as is customary.

The toast is also in charge of the coffee man, as well as the egg boiling apparatus. In the morning this is usually the busiest as well as the most critical place of the entire serving department, therefore needs the most attention.

Tea and Coffee Making

The making of tea and coffee belongs to this branch. In large houses there is a man who attends to the making of coffee and tea, assists at carving at meal time, opens the oysters and clams, or helps do so. He serves the coffee and rolls and makes the toast and griddle cakes. In other houses the work of coffee and tea making devolves on the assistant steward; and again in others, there is a girl who attends to this, as well as the baking of cakes and making toast in a place convenient to the dining room entrance. She also has charge of the rolls and all breads, serves them in portions instead of permitting the waiters to help themselves, as in some places.

Careful attention should be paid to the making of coffee. Every hotel man knows how much annoyance it has given him, and yet it is not a difficult thing to do. It takes no more work to make good coffee than to make it poorly. In the first place,

when you have urns for making drip coffee, see that they are evenly heated, and be sure that water is boiling before pouring it on the coffee. I would make the bags of fine linen crash: then have the coffee of the best quality—ground very fine, using about one pound to every two gallons of boiling water; let steep, then draw and pour it over a second time. It ought to stand about fifteen minutes before using. Make only enough at one time to last about an hour. Start your second urn about fifteen minutes before the first is empty. By instructing the coffee maker to proceed in this manner there will always be good coffee.

I should never make tea in an urn. When there are pots to serve, have boiling water continually during meal hours and draw into the teapots as taken to the guests, about the same way is it is done in first-class restaurants. Tea loses all its good qualities after standing over ten minutes and becomes really unhealthy as a beverage.

Serving the Milk and Cream

Milk and cream should always be poured by one of the pantry girls. Where waiters are permitted to help themselves they often take cream instead of milk for drinking purposes.

Serving the Butter (American Plan)

Butter is usually prepared for the dining room by one of the waiters, and then served from the pantry (European plan this work is performed in the pantry).

Economy in the Pantry

All fruit, bread, crackers, relishes, milk, cream, etc., not used, should be returned to the pantry from the dining room and not taken to the dish pantry, where a great deal may be lost.

The Silver Pantry (American Plan)

The silver pantry is in accordance with the quantity and quality of the service of the hotel. In a great many places there is no silver pantry at all, the dish-washers washing the knives, forks, glasses, etc., at one end of the sink; but where a house has a fine silver service and cut glass there should be a separate room, which it is possible to lock after working hours. This should be in charge of one, or, if very busy, two girls. On regular silver cleaning days the head-waiter generally furnishes men for assistance in this work, since it is he who keeps account of this ware.

Silver Pantry (European Plan)

In large European hotels the silver is a department separated from the rest of the dishes and glassware. There are experienced men who understand the cleaning, polishing and repairing of silver. In some hotels an electro-plating bath is a part of the equipment, as, also, electrically-driven buffing wheels. It requires fully as much, if not more, care and attention to see that the silver is kept in good repair and always bright than is usually supposed by those not acquainted with hotel work. Here also the record kept. The surplus or reserve silver is kept in special lockers in this room.

The Dish Pantry

The dish pantry is the place where all soiled dishes are taken from the dining room. It generally consists of a large sink, one sorting table and a draining rack.

Since the use of electricity has become almost general there are few hotels or restaurants, even of the smaller size, who do not find it more economical and also more sanitary to use a machine for washing dishes.

Satisfactory Method of Washing Dishes

Where a house has no dishwashing machine I have found the following method about the best to adopt: Have a sink made of two-inch pine wood about 14 feet long, 2 feet deep, 2½ feet wide, divided in three parts—one for hot soap suds; the second for clean hot rinsing water; the third for soaking dishes which do not wash easily, such as egg cups and dishes that have been caked. Have a live steam pipe placed in the first, so you can keep the water at the desired heat; then get about six wire baskets sixteen inches long by eleven inches wide and eleven inches deep; have them lined with thin oak strips to keep the wire (which should be galvanized) from marking the dishes. After the dishes are carefully scraped and sorted have the dish-washer (who should be a strong man) place them firmly, yet so the water can pass around every dish. When the basket is filled he should set it in the soap suds and let it stand until he has filled a second basket, when he should take the first and plunge up and down four or five times. This forces the water around the dishes. Then they should be plunged just as many times in the rinsing water. If the water is hot the dishes will be thoroughly clean and dry without wiping. There is very little chipping. By above described method one man and three girls can wash the dishes for 200 people.

Saving at the Scrap Table

There should be arranged at the sorting

table a kind of railing on which are suspended a number of tin vessels made square in order to fit closely together, in which everything is saved which comes back from the dining room. The sorter should not be allowed to use his judgment as to what should be saved. The steward or inside steward should watch this branch very closely and after the meal, should deliver these savings to the chef, who can dispose of them.

Help's Meal Hours

The steward should post in a conspicuous place in the halls the hours during which the help are to have their meals served.

The Storeroom

The storeroom is the real business branch of the steward's department. The buying and selling is done there, the only difference from the regular retail grocery store being that goods are sold to the various departments of the hotel at cost price, allowing nothing for shrinkage. It is in charge of a man called the storekeeper—in large houses two men, one the receiver, the other the bookkeeper who also issues, with the assistance of the receiver.

Refrigeration

In all large modern hotels there is a system of refrigeration which is used in many ways, but principally for the use of the kitchen, storeroom, pantries and pastry room. Formerly it was necessary, when the kitchen needed cold dishes, a tub of ice or ice water was used; now there is a box with refrigerating coils in which there is a continuous supply of cold dishes dry and ready for use. Instead of the old sloppy ice boxes in the kitchen for the cook's use, they now have cold rooms in which all their perishable food is kept ready, at a moment's notice; the same in the pastry room for keeping creams and jellies, and in the pantries for cheese, fruits and green salads. In the storeroom there usually is a system of these cold rooms built in a row and connecting, divided on the inside by non-conducting partitions into several compartments, and piped separately, which makes it possible to regulate the temperature differently in each one of them.

There are in many hotels from three to four or more of these. One is for the fresh meats, another for poultry and game, one for dairy products, and another for vegetables, each of which requires a differently kept temperature. Fresh meats require more cold than other supplies; fresh vegetables less.

Fish are best kept in the old way with a little broken ice over them. To keep them in a dry freezing room causes them to lose in quality. Milk is best kept in ice water; the cans standing in a tank of ice water, the milk is kept much longer than in any other way.

Regular Hours for Storeroom Issues

There are regular hours during which time the supplies are issued to the different branches or departments, who send regularly filled requisitions.

The Steward in the Storeroom

Here, also, is where the steward can be found during the time he is not otherwise occupied, looking over his accounts, making up his market list and preparing for his next day's bill of fare.

Storeroom Monthly Inventory

Stock of supplies on hand should be taken at the end of every month and submitted to the office.

The Wineroom

The wineroom is kept entirely separate from the store room and is in charge of the assistant steward or wine storeroom man; but in many houses the head bartender issues the wines. When in charge of the latter the accounts are kept in the office and a very filthy and neglected wineroom is usually the result. When wines are served to the dining room from the wineroom direct, the wineroom should be in charge of the steward's assistant or a wine steward.

Temperature of Wineroom

The wineroom should be located where the temperature is most equable—not too warm in the summer nor too cold in the winter. There should be also a refrigerator arranged with racks on which to keep such wines for daily use as champagnes, white still wines, ales, beers and mineral waters. Clarets, burgundies and all other dry red wines should not be chilled before use.

Wine Issues

The wine steward should fill no requisition for wines or liquors of any kind for guests or bar unless the same is first recorded in the office. A guest, in ordering, should fill in a card, printed for that purpose. The waiter takes it to the clerk or cashier, who O. K.'s it, which means that it has been charged to the guest. Stock is taken once a month. This branch is one of the most important factors in the success of an American plan hotel, many not being able to exist where the traffic in wines is prohibited by law.

The Yardman

The yardman is needed for all the rough and heavy work, helping the storekeeper and receiving the groceries, freezing ice cream, keeping the yard and sidewalks clean, looking after the help's toilet and doing such other work as he may be called upon to do.

* * *

Kitchen Equipment for 250-Room Hotel

The following is a list of utensils required to conduct the back part of a hotel of about 250 rooms in first-class style (either of American or European plan):

KITCHEN.

1 16-foot range (4 oven).
1 30-inch broiler.
1 24-inch broiler.
1 bain marie about 2½x4 feet.
1 40-gallon stock boiler.
1 25-gallon stock boiler.
2 steamers.
1 12-inch marble mortar and pestle.
1 12-foot carving stand and bain marie.
1 egg boiler.
1 10-foot plate warmer.
1 toast, waffle and cake range.
1 copper fish boiler.
2 32-quart copper sauce pans.
2 20-quart copper sauce pans.
4 16-quart copper sauce pans.
2 12-quart copper sauce pans.
2 10-quart copper sauce pans.
2 8-quart copper sauce pans.
2 6-quart copper sauce pans.
6 4-quart copper sauce pans.
4 1½-quart copper sauce pans.
4 1-quart copper sauce pans.
2 8-inch copper saute pans.
2 10-inch copper saute pans.
2 12-inch copper saute pans.
1 14-inch copper saute pan.
1 16-inch copper saute pan.
1 16-inch copper braserie.
1 13x18-inch wire broiler.
2 11x15-inch wire broilers.
4 9x12-inch wire oyster broilers.
2 French potato fryers.
1 dozen egg fry pans.
3 hotel fry pans.
1 black iron grease pan.
3 porcelain-lined iron pots for boiling vegetables.
1 10-inch potato masher.
1 Saratoga chip cutter.
1 large meat cutter.
2 dozen forged basting spoons.
2 3-prong steel flesh forks.
2 6½-inch flat skimmers.
6 No. 10 flat handle skimmers.
6 cake turners.
1 dozen gravy ladles (small).
1 dozen gravy ladles (medium).
1 dozen soup ladles.
2 egg whips.
2 flour dredges.
1 ½ pt., 1 pt. and 1 qt. measures.
1 nutmeg grater.
6 14x18x2-inch flat square pans for steaks.
2 8-inch Chinese strainers.
2 6-inch Chinese strainers.
1 large colander.
1 puree sieve.
1 puree brush.
1 bread crumber.
6 grease brushes.
12 union parers and corers.
6 vegetable knives.
12 8-inch and 12 10-inch milk pans.
2 40-quart dish pans.
2 30-quart dish pans.
2 20-quart dish pans.
2 14-quart dish pans.
6 roast pans to fit range.
6 roast pans, half size.
3 waffle irons.
1 meat block.
1 block scraper.
1 wire block brush.
1 wire brush fish cleaner.
2 pot chains.
1 ice pick.
1 cork screw.
6 wooden pails.
1 cedar tub (for potatoes).
6 2-gallon bowls for mayonnaise.

BAKERY AND PASTRY.

1 oven for bread.
1 candy kettle.
1 dumpling steamer.
2 peels.
1 mixing trough.
1 proving box.
12 bread trays.
1 scales.
1 1-quart measure.
1 1-pint measure.
1 ½-pint measure.
2 egg beaters.
1 flour brush.
1 copper beating bowl.
1 large and 2 small flour sieves.
1 strainer (large).
2 Chinese strainers.
1 fruit press.
1 fruit parer.
6 basting brushes.
2 large wooden mixing bowls.
2 medium wooden mixing bowls.
1 dozen wooden spoons.
1 felt jelly strainer.
12 sponge cake pans.
12 8-inch and 12 10-inch milk pans.
12 brown bread molds.
12 bread pans (French).
12 bread pans (plain).
12 Russia iron baking sheets.
12 muffin molds.
36 deep and 36 shallow pie plates.
2 ladles.
2 dippers.
1 copper custard pie dipper.
12 dozen jelly molds, individual.
6 ice cream molds, brick.
12 dozen charlotte russe rings.
1 lemon squeezer.
1 16-quart copper sauce pan.
1 10-quart copper sauce pan.
1 pastry range, coke or hard coal.
1 grease pan for frying.

1 40-quart dish pan.
2 20-quart dish pans.
2 14-quart dish pans.
2 rolling pins.
1 40-quart freezer, power.
1 packing can.
1 16-quart freezer complete.
1 ice tongs.
1 ice chisel.
1 ice crusher, power.

PANTRY.

1 12-gallon hot water urn.
2 10-gallon coffee urns.
1 tea urn, if tea is made in large quantity.
1 bread cutter.
2 bread knives.
1 can opener.
2 small wooden tubs.
2 wood pails.
3 basting spoons.
2 small ladles.
1 cork screw.
6 earthern bowls.
1 ice pick.
1 knife polisher.
1 sugar dredge.
3 1-gallon pitchers (agate ware).
2 cream dippers.
3 preparing knives.
1 colander.
1 strainer.
2 dozen tea strainers, individual.

Kitchen Equipment for 40-Room Hotel

The following is a list of utensils required to conduct a forty-room country hotel (either American or European plan):

KITCHEN.

1 2-oven range (with water back).
1 24-inch broiler.
1 14-gallon stock pot (copper with faucet).
1 10-foot steam table (with stove).
1 6-foot plate warmer (with stove).
1 16-quart sauce pan for soup, copper.
3 12-quart copper sauce pans.
3 8-quart copper sauce pans.
3 6-quart copper sauce pans.
2 4-quart copper sauce pans.
4 1½-quart copper sauce pans.
2 10-inch saute pans.
3 9x12 wire broilers.
2 10-inch wire frying baskets.
1 grater.
6 egg frying pans.
1 black iron grease pan.
1 potato masher.
3 porcelain-lined iron cook pots for vegetables.
2 hotel frying pans, No. 24.
1 Saratoga chip cutter.
1 meat cutter.
1 dozen basting spoons.
1 3-prong steel flesh fork.
1 6½-inch skimmer.
2 small skimmers.
2 cake turners.
6 small ladles.
3 large ladles.
1 egg whip.
1 flour dredge.
1 nutmeg grater.
4 flat pans for cut meats.
1 Chinese strainer, medium.
1 colander.
2 grease brushes.
2 waffle irons.
1 dozen dairy pans, 8-inch.
1 dozen dairy pans, 10-inch.
4 wooden pails.
1 40-quart dish pan.
3 20-quart dish pans.
3 14-quart dish pans.
4 roast pans to fit range.
4 roast pans, half size.
1 vegetable bain marie.
3 earthen bowls for salads and mayonnaise.

When the house is not supplied with steam, as is often the case, a hot water stove of a good size will supply the kitchen with hot water, heat the dishes, carving stand and bain marie, and at the same time save the expense of water backs in the ranges, which is considerable where there is hard well water.

FOR PASTRY COOK.

1 portable oven.
1 stove.
2 large wooden bowls.
1 small wooden bowl.
1 large mixing pan.
1 small peel (short handle).
1 scales.
1 1-quart measure.
1 1-pint measure.
1 ½-pint measure.
1 egg beater.
1 flour brush.
1 beating bowl.
1 flour sieve, large.
1 flour sieve, small.
1 strainer.
1 basting brush.
½ dozen wood spoons.
1 rolling pin.
½ dozen sponge cake pans.
½ dozen iron cake baking sheets.
4 bread pans.
2 dozen deep pie plates.
2 dozen shallow pie plates.
2 dippers.
1 custard dipper.
1 prooving box.
5 dozen individual jelly molds.
5 dozen charlotte rings.
1 fruit press.
2 20-quart dish pans.
1 16-quart ice cream freezer.
1 packing can.
½ dozen brown bread molds.
1 cake griddle.
1 pudding steamer for stove.
½ dozen muffin molds.

PANTRY.

1 8-gallon coffee urn.
2 bread knives.
1 can opener.
2 small wood tubs.
2 preparing knives.
1 ice pick.
3 basting spoons.

2 small ladles.
1 cork screw.
1 sugar dredge.
2 1-gallon pitchers of agate ware.
1 strainer.
1 dozen individual tea strainers.
½ dozen earthen bowls.

* * *

MANAGING HELP

The law of military government is alike the world over. It is as old as history. Every country has civil laws which undergo a revision, often a complete change to conform with the spirit of the times; but the rules, discipline and etiquette, which form the fundamental principles of military organization, will always remain as they are. The fact that every man is recognized in his station only alone makes it possible that one general can move the armies of a nation successfully. No private can seek redress or make a report of any kind to any one but the officer immediately above him, nor can the captain officially approach a general and thereby ignore the intermediate officers. On the other hand, the general, when giving orders, gives them to the colonel and so they pass down from officer to officer, until they reach the lowest rank. Every man remains in his place and attends to the duties of his office, which, in order to attend to properly, keeps him occupied without any time to look after the duties of someone else: in short, every man minds his own business.

Business concerns and corporations who organize and govern their forces on the above basis surely meet with best results, especially in large hotels.

* * *

Organization for a 250-Room American Plan Hotel

The steward having just entered upon his duties with a full crew of help for an American plan house with a capacity of about 300 people and doing a prosperous business, the total number of his force is about twenty-seven, divided as follows:

1 carver, who also makes coffee.
1 headwaiter.
11 cooks, including:
- 1 chef.
- 1 second cook.
- 1 roast cook, who also broils.
- 1 fry cook.
- 1 butcher, who also attends the cold meats and salads.
- 1 vegetable cook (girl).
- 1 fireman.
- 1 pan washer.
- 3 girls for cleaning vegetables.

1 baker.
1 pastry cook.
1 girl to help in bakeshop.
2 girls in fruit pantry.
1 girl in coffee and bread pantry.
1 girl in silver pantry.
4 in dish pantry (1 man and 3 girls).
2 yardmen.
1 storekeeper.

With such a force of employees at his command it requires continued vigilance to see that the best possible results are obtained; that all do the work alloted to them with efficiency and dispatch, as on their prompt and harmonious movement, in conjunction with a force of competent waiters, depends the good service required to please the guest. They all look to the steward for their orders and any differences which may arise among some of them are referred to him for adjustment. He is their manager, advisor and judge and should rule in a firm and dignified manner. He has but little to say to any of them, except as concerns the work, from the time he enters until work is done.

Organization for a 100-Room European Plan Hotel

Organizations of European hotels differ from the American plan houses principally in that they usually are open 18 hours a day, and sometimes longer; for that reason extra men must be added. Furthermore, order cooking obtains during the hours the cafes or restaurants are open for service; there is no closing of dining rooms after meal hours; but there must be continually men on watch to execute orders as they come from the cafe. For this reason there are relief men, as men cannot be expected to work 18 hours a day. I will endeavor to give in the following a list of what should constitute a crew of a 100-room European hotel in a small city:

1 steward.
1 headwaiter and captain.
1 chef and crew, consisting of:
- 1 second,
- 2 broilers,
- 2 fry cooks,
- 1 cold meat man,
- 1 butcher,
- 1 vegetable cook,
- 2 girls,
- 1 fireman,
- 1 pot washer,
- 1 coffee man,
- 2 fruit pantry,
- 4 dishwashers,
- 2 silver and glass pantry,
- 1 pastry cook,
- 1 helper,
- 1 baker and helper,
- 2 helps' hall,
- 1 store room man,
- 1 store room porter,
- 2 checkers,
- 1 yard man.

In this organization it is necessary for the senior checker to officiate in supervision in the absence of the steward; and for the chef to supervise all of the pantries.

Both the chef and head checker should be men of quality. It is in their hands to save for the house in strictly regulating the portions served for an order.

The coffee pantry should be adjoining the fruit pantry, in order that one employee may serve both between meals.

The cold meat man also attends to the oysters and shell fish.

Toast and cakes are made by one of the kitchen girls. If the house is busy there should be an extra girl for this, and also an extra oyster man.

The store room porter should be able to do the issuing for the last meal, for the reason that the regular storekeeper arrives very early in the morning.

Bills of Fare for a Country Hotel of 100 Rooms (European Plan)

The following copies of menus are fair samples of what is served in a hotel of the size above named.

* * *

From THE HOTEL MONTHLY of March, 1913, under head of "EXPOSITION OF COUNTRY HOTEL EUROPEAN PLAN. . . THE SYSTEM EVOLVED BY COL. FRED BARTHOLOMEW AT THE FREDERICK HOTEL IN GRAND FORKS. . THE A LA CARTE, TABLE D'HOTE AND COMBINATION CARDS; INTERESTING INFORMATION REGARDING THE MANAGEMENT, ECONOMIES, FEEDING OF EMPLOYEES, AND THE SERVICE IN GENERAL."

The problem of the dining-room with country hotels, European plan, is one of the most difficult for solution; and failure to solve it has caused many a hotel that changed from American to European plan to go back to the American plan.

A number of hotel-keepers have solved the problem to their satisfaction, in particular as to pleasing their patrons. . . . Col. Fred Bartholomew, owner and proprietor of the Frederick Hotel in Grand Forks, N. D., has evolved a system of dining-room operation by which his café shows a gain every month. We asked Col. Bartholomew to favor us with a set of his menus, and to give his reasons for adopting this particular style of catering, also tell of the results, financial and otherwise. Col. Bartholomew, in reply, wrote:

"Under separate cover, I am mailing you the café menus now in use.

"The large card is our regular short order bill, which is on the table at all times.

"Card marked No. 2 is our Club Breakfast, served until 11 a. m. This is used in connection with à la carte menu, and also No. 3, the 'Breakfast Suggestions' attached in the morning. You will find here short orders at reasonable prices, and you will find that a very good club breakfast can be obtained for 35 cents.

"We are now running every evening, from 5 until 8:30, a table d'hôte dinner, at 50 cents, in addition to the à la carte menu. (I have marked this No. 4.)

"All menus are used in connection with No. 1.

"You will note in the table d'hôte that a choice of meat is given, so that only one meat order is allowed with this table d'hôte dinner. A dinner in this way, eliminating the choice to one meat and one dessert, can be furnished at a profit for 50 cents, and I believe that this is the only way that a 50-cent dinner can be served at a profit, at the present high cost.

"You will note on the bottom of the menu that the guest has the opportunity of using the 'A la Carte Suggestions,' if preferred. These are at reasonable prices.

"I used to run a noonday dinner, but this I have discontinued, as I find that most people prefer short orders.

"I have made considerable study of this café question, with the idea of producing a good meal as low as possible, in order to induce patronage to the hotel. We have 125 rooms, 50 at $1; 50 with connecting bath at $1.50, and 25 suites and sample rooms with bath at $2 and $2.50. At this rate we are able to show a nice profit on the investment each year.

* * *

"The café opens at 6:45 and closes at 2 in the afternoon, reopening again at 5 and closing at 8:30. In this way we are able to handle the café with one shift."

* * *

We have photographed the cards numbered 1, 2 and 3, respectively. No. 1 measures 6x13 inches; No. 2, 6x11 inches; No. 3, 5½x9 inches, and No. 4, 5½x10 inches. No. 4 carries the table d'hôte and condensed à la carte on one card. No. 5 is the luncheon card, served from 12 until 2.

CAFE

FREDERICK HOTEL

GRAND FORKS, NORTH DAKOTA

FRUIT

Strawberries with Cream
Blueberries
½ Grape Fruit, 15; Whole 25
Baked Apples with Cream, 15

Oranges, 10c; with Cream, 15
Bananas with Cream, 15
Peaches with Cream
Cranberry Sauce, 10

Watermelon
Canteloupe
Raspberries
Apple Sauce, 10

BREAD, TOAST AND CEREALS

Bread, Plain, 05
Dry Toast, 10
Buttered Toast, 15
Milk Toast, 15
Cream Toast, 20
French Toast, 25
Boston Cream Toast, 25

Soda Crackers, 05
Cake, 10
Bowl of Milk and Bread, 25
Bowl of Cream and Bread, 25
Bowl of Half and Half, Bread, 20
Wheat Cakes, Maple Syrup, 15
Buckwheat Cakes, Maple Syrup, 15

Oatmeal with Cream, 15
Shredded Wheat Biscuit, 15
Grape-Nuts with Cream, 15
Cream of Wheat, 15
Force and Cream, 15
Mush and Cream, 15
Fried Mush, 10

EGGS AND OMELETTES

Boiled Eggs, two, 15
Fried Eggs, two, 15
Scrambled Eggs, two, 15
Scrambled Eggs, two, 15
Shirred Eggs, two, 15

Poached Eggs, two, on Toast, 25
Omelette, Plain, 20
Omelette, Tomatoes, 25
Spanish Omelette, 50

Omelette with Mushrooms, 40
Omelette with Cheese, 30
Omelette with Ham, 30
Omelette, Jelly, 30
Welsh Rarebit, 75

OYSTERS

Raw, 25 Stewed, 30 Fried, 35

FISH

Fried Whitefish, 35
Lake Superior Trout, 35
Norwegian Fish Balls, 35

Wall-eyed Pike, 35
Broiled Salt Mackerel, 35

Sardines (Imported) per can, 35
Sardines (Domestic) per can, 25

STEAKS

Steaks served with Bacon or Onions, 10c extra

Small Steak, 35
Small Steak with Onions, 40
Top Sirloin, 50
Top Sirloin with Bacon, 60
Sirloin Steak, 60
Tenderloin Steak, 60
Sirloin Steak, Mushrooms, 75
Porterhouse Steak for three, $2.25

Porterhouse Steak, 75
Frederick Special Club Steak for four, $2.75
Double Porterhouse, $1.50
Spring Lamb Chops, 35
Pork Chops, 35
Mutton Chops, 35
Hamburger Steak, 35
Liver with Bacon, 30

Veal Cutlets (plain), 35
Veal Cutlets (breaded), 40
Jones Sausage, 35
Fried Sausage, 25
Broiled Ham, 30
Broiled Bacon, 30
Ham or Bacon, two Eggs, 35

POTATOES

French Fried Potatoes, 10
Saratoga Chips, 10
Stewed in Cream, 15
Cottage Fried, 15

Au Gratin, 20
Baked Potatoes, 05
Lyonnaise, 10

Hash Brown, 10
German Fried, 05
Shoestring, 10

SOUPS TO ORDER

Tomato, 35
Clam Broth, 25
Cream Tomato, 35

Clam Chowder, 25
Chicken, 25
Ox Tail, 25

Consomme, 25
Mock Turtle, 25
Cream Clam Chowder, 40

SALADS AND RELISHES

Lobster Salad, 40
Chicken Salad, 35
Potato Salad, 15
Shrimp Salad, 35
Lettuce with Eggs, 20

Radishes
Young Onions
Cucumbers
Tomatoes
Olives
Dill or Mixed Pickles, 05

Mushrooms, 35
Spanish Sauce, 20
Tomato Sauce, 10
French Peas, 25
Celery, 15

VEGETABLES

Asparagus on Toast, 20
Domestic Peas, 15

Stewed Sugar Corn, 15
Fried Onions, 10

Stewed Tomatoes, 15
Baked Beans, 15

COLD MEATS

Chicken, 35
Pork, 25

Ham, 25
Pickled Pigs Feet, 25

Roast Beef, 30

Tongue, 25
Veal, 25

SANDWICHES

Egg Sandwich, 10
Clubhouse Sandwich, 30
Caviar Sandwich, 25
Denver Sandwich, 25

Ham and Egg Sandwich, 15
Chicken Sandwich, 20
Beef Sandwich, 15
Hot Roast Beef Sandwich, 20

Fried Ham Sandwich, 15
Ham Sandwich, 10
Pork Sandwich, 10
Tongue Sandwich, 10
Sardine Sandwich, 15

Brick Cheese, 10 American Cream Cheese, 15 Edam Cheese, 10 Roquefort Cheese, 20

COFFEE, TEAS, ETC.

Coffee, per cup, 5; pot, 10
Green Tea, per cup, 5; pot, 10

Eng. Breakfast (black), 10
Cocoa, per cup, 10
Cream, per glass, 15

Glass ½ Cream and ½ Milk, 10
Milk, per glass, 5

Frederick $5.00 Commutation Tickets for $4.50 Cash

CLUB BREAKFASTS

Served from 6:45 to 11 a. m.

ORDER BY NUMBER ONLY

No. 1—25c
Toast
Sliced Bananas and Cream
Tea or Coffee

No. 2—25c
½ Orange or Stewed Prunes
Wheat Cake with Maple Syrup
Tea or Coffee

No. 3—30c
½ Orange or Stewed Prunes
Cereals with Cream
Dry or Buttered Toast
Tea or Coffee

No. 4—30c
½ Orange or Stewed Prunes
Eggs, any Style
Dry or Buttered Toast
Tea or Coffee

No. 5—35c
½ Orange or Stewed Prunes
Fried Ham or Bacon
Griddle Cakes
Tea or Coffee

No. 6—35c
½ Orange or Stewed Prunes
Farm Sausage with Fried Mush or Griddle Cakes
Dry or Buttered Toast
Tea or Coffee

No. 7—35c
½ Orange or Stewed Prunes
Calf's Liver and Bacon
German Fried Potatoes
Tea or Coffee

No. 8—40c
½ Orange or Stewed Prunes
Cereal with Cream
Chipped Beef with Cream
Griddle Cakes or Dry or Buttered Toast
Tea or Coffee

No. 9—45c
½ Orange or Stewed Prunes
Mutton Chops or Fried White Fish
German Fried Potatoes
Dry or Buttered Toast or Griddle Cakes
Tea or Coffee

No. 10—50c
½ Orange o Stewed Prunes
Fried Ham or Bacon with Eggs
German Fried Potatoes
Dry or Buttered Toast or Griddle Cakes
Tea or Coffee

No. 11—60c
½ Orange or Stewed Prunes
Small Tenderloin Steak or Pork Chops
and Cream Gravy
German Fried Potatoes
Griddle Cakes with Maple Syrup
Dry or Buttered Toast or Fried Mush
Tea or Coffee

¶Grape Fruit, or Canteloupe, when in season, can be substituted for fruit in any of the above by paying 10 cents extra.

FRUIT

Grape Fruit, half 15; whole.....25	Baked Apple with Cream.....15
Sliced Orange, 10; with Cream.....15	Stewed Prunes.....10
Sliced Bananas and Cream.....15	Sliced Pineapple.....15
Apple Sauce.....10	Raspberries with Cream.....
Canteloupe, half 15; whole.....25	Strawberries with Cream.....

ALL CEREALS WITH CREAM 15c

EGGS, DISHES, ETC.

Boiled Eggs.....15	Poached Eggs on Toast.....25
Fried Eggs.....15	Broiled Ham.....30
Scrambled Eggs.....15	Broiled Bacon.....30
Plain Omelet.....20	Bacon or Ham and Eggs.....35
Dry or Buttered Toast.....10	Hot Muffins.....5
Wheat Cakes with Maple Syrup.....15	Corn Cakes with Maple Syrup.....15
Buckwheat Cakes with Maple Syrup.....15	Fried Corn Meal Mush with Maple Syrup...10
Coffee, per cup, 5; per pot for one...10	Milk, per glass.....5
Cocoa, per cup 10; per pot for one...15	Tea, per cup 5; per pot.....10

PLEASE PAY CASHIER **NO CHECKS LESS THAN 15c**

CARD NO. 2.

Breakfast Suggestions

Fruit

½ Canteloupe 15; whole 25
Sliced Bananas with Cream 15
Stewed Prunes 10
Blackberries and Cream 15
Sliced Peaches with Cream 15
½ Grape Fruit 15, whole 25
Sliced Oranges 10, with Cream 15
Sliced Pineapple 15
Blueberries and Cream 15
Iced Watermelon 15

Cereals

Oatmeal with Cream 15
Shredded Wheat with Cream 15
Grape Nuts with Cream 15
Cream of Wheat and Cream 15
Corn Flakes with Cream 15

Eggs

Two Eggs, Boiled, Fried or Scrambled 15
Two Eggs, Poached, Plain 20, on Toast 25

Special

Dry or Buttered Toast 10
Wheat Cakes with Maple Syrup 15
Fried Corn Meal Mush with Maple Syrup 15
Home Made Muffins 10

Chipped Beef in Cream 30
Swift's Brookfield Sausage 35
Little Pig's Pork Chops 35
Ham or Bacon and Eggs 35
Calf's Liver and Bacon 35
Plain Steak 35

German Fried Potatoes 5
French Fried Potatoes 10

Tea 5 Coffee 5 Milk 5 Cocoa 10

CARD NO. 3.

LUNCHEON

SERVED FROM 12 TO 2

Dressed celery 15 Dill pickles 10 Pickles 5
Young radishes 15 Sliced Spanish onions 10
Young pickled beets 10

SOUP 10 WITH MEAT ORDER 5
Cream of chicken, Hanover style

FISH AND OYSTERS TO ORDER

½ doz. blue points on ½ shell.....30
½ doz. oysters, raw 25 Stewed 30 Fried 35
Fried whitefish 35 Wall-eyed pike 35
Sirloin of beef, horseradish.....30
Braised heart with egg noodles 30
Lamb hash with fried eggs...30
Paprika schnitzel 30
Omelette Hongroise 30
Rice Cobblers 15
Prime ribs of beef au jus 40 Extra cut 50
Roast leg of veal, fried sweet potatoes 35
Mashed or steamed potatoes
Sugar corn 10 String beans 10 Stewed tom'toes 5
Early June peas 10 Browned sweet potatoes 10
Nokomis asparagus tips on toast 20
Apple pie 5 Mince pie 5 Pumpkin pie 5
Fruit roll, wine sauce, 10
Baked apples with cream 15
Sliced bananas with cream 10
½ Grape fruit 15 Whole 25
Tea 5 Coffee 5 Milk 5 Cocoa 10

ILLUSTRATION NO. 5: LUNCHEON CARD.

THE FREDERICK HOTEL CAFE

Table d'Hote Dinner 50 Cents

SERVED FROM 5 TO 8:30 P. M.

Creme de Crecy

Dill pickles Chow chow

Creamed shrimps on toast

CHOICE OF Boiled frankfurts, potato salad
Calf's brains saute, en butter
Braised beef a l'Italian
Roast filet of lamb with jelly
Roast loin of pork, apple sauce

Steamed potatoes Mashed potatoes

Stewed tomatoes Sugar corn

Jelly roll

CHOICE OF Apple pie Mince pie Cranberry pie
Tapioca pudding

Tea Coffee Milk

* * *

A la Carte Menu

Dill pickles 10 Young pickled beets 5

Sour pickles 5 Sweet pickles 5

Queen olives 10 Celery 15 Young lettuce 15

New radishes 15

SOUP 10c WITH MEAT ORDER 5c

Creme de Crecy

OYSTERS AND FISH TO ORDER

½ doz. little neck clams on half shell.....30

½ doz. blue points on half shell.....30

Oysters—½ doz. raw 25 Stewed 30 Fried 35

Wall-eyed pike 35 Filet of whitefish saute 35

Boiled frankfurts with potato salad 30

Calf's brains, saute en butter.....35

Braised beef a l'Italian.....30

Veal cutlets, papricka sauce.....35

Jelly roll 10

Prime ribs of beef, au jus 40 Extra cut....50

Roast loin of pork, apple sauce.....35

Roast filet of lamb with jelly.....30

Baked potatoes 5 German fried potatoes 5

Hashed brown potatoes 10

Cottage fried potatoes 15

French fried potatoes 10 Au gratin potatoes 20

Stewed tomatoes 5 Diced potatoes in cream 10

Spinach with egg 10

Browned sweet potatoes 10

Asparagus tips on toast 20

Sugar corn 10 Early June peas 10

String beans 10

Apple pie 5 Cranberry pie 5 Mince pie 5

Tapioca pudding 5

Sliced oranges 10 With cream 15

½ Grape fruit 15 Whole.....25

Baked apple with cream.....15

Sliced bananas with cream....15

Tea 5 Coffee 5 (pot 10) Milk 5 Cocoa 10

SALADS

Chicken 35 Lobster 40 Shrimp 40 Potato 20

Lettuce with egg 20

CHEESE

Full cream 10 Imported Swiss 20

Imported brick 15

Imported Roquefort cheese 25

ILLUSTRATION NO. 4: (COMBINATION TABLE D'HOTE AND A LA CARTE.)

Bills of Fare for a Country Hotel of 40 Rooms (European Plan)

From THE HOTEL MONTHLY of November, 1912, under the head of "GLIMPSES OF A MODEL COUNTRY HOTEL: A 40-ROOM HOUSE IN CLOQUET, MINNESOTA, CREDITED ONE HUNDRED POINTS BY THE STATE HOTEL INSPECTOR—TYPICAL BILLS OF FARE FOR COUNTRY HOTEL, EUROPEAN PLAN.

"As you see, my bills of fare are not very cheap, so nobody can say I spoil prices for them; but we give the very best money can buy. There is only one kind of butter used, the best creamery; also the best eggs, marked, in cartons; and everything else. We make our own preserves and pickles. I do not buy the fruit when it is cheapest, but when it is best. I bought some crates of strawberries when they were quite high in price, and people thought I should wait until they were cheaper. I do not think we picked away ten berries in three crates. When they got cheaper we had to throw away quite a lot. I pay my butcher good prices. I cannot expect him to give me the best meats and then bargain. We have had the loveliest vegetables the whole summer out of my own garden; have only to buy potatoes.

BREAKFAST

Fruit, 10c Oatmeal, 15c Breakfast food, 15c

Stewed prunes, 10c Sliced peaches and cream, 20c

Pancakes, 15c Shirred eggs, 20c

Poached eggs on toast, 25c

Scrambled eggs on toast, 25c

Eggs and bacon, 35c

Ham omelet, 35c Plain omelet, 25c

Cheese omelet, 25c

German fried potatoes, 10c

Minced ham with scrambled eggs on toast, 35c

Ham and eggs, 45c

HOME-MADE PRESERVES AND PICKLES

Spiced currants, 10c Spiced gooseberries, 10c

Spiced crab apple, 10c Spiced cherries, 15c

Spiced peaches, 15c Red currant jelly, 10c

Black currant jelly, 10c Crab apple jelly, 10c

Quince jelly, 10c Strawberries, 10c Cherries, 10c

Raspberries, 10c Gooseberries, 10c

Quince marmalade, 10c Lingonberry sauce, 15c

Doughnuts, 10c

Hot rolls, 10c

TEA, COFFEE, COCOA, ETC.

Ceylon or Japan, per pot, 10c Cocoa, per cup, 10c

Coffee, 10c Milk, per glass, 5c

Cream, small pitcher, 5c Cookies, 5c Toast, 10c

Bread and butter, 5c

POTATOES, BREAD AND BUTTER SERVED ONLY WITH MEAT AND FISH ORDERS

LUNCHEON

RELISHES

Green tomato pickles, 10c Sour pickles, 10c

Stuffed olives, 10c Queen olives, 10c

Sweet pickled onions, 10c Chili sauce, 5c

Pickled beets, 5c Watermelon pickles, 10c

Home-made chow chow, 10c

SOUP

Creamed vegetable, 15c

PLATS DU JOUR

Swedish meat balls, 30c
Baked white fish, 35c
Roast beef with braised onions, 40c
Roast spring chicken, 60c
Roast duck, 60c

VEGETABLES

Home grown wax beans, 10c
Creamed parsnips, 15c
Fried sweet potatoes, 10c

SALADS

Tomatoes, 25c Cucumbers, 25c
Head lettuce, 20c Fruit salad, 20c

DESSERT

Banana cream pie, 10c Green apple pie, 15c
Pineapple pudding and cream, 15c
Ice cream and cake, 15c Peaches and cream, 20c

HOME-MADE PRESERVES AND PICKLES

Spiced Currants, 10c Spiced gooseberries, 10c
Spiced crab apple, 10c Spiced cherries, 15c
Spiced peaches, 15c Red currant jelly, 10c
Black currant jelly, 10c Crab apple jelly, 10c
Quince jelly, 10c Strawberries, 10c Cherries, 10c
Raspberries, 10c Gooseberries, 10c
Quince marmalade, 10c Lingonberry sauce, 15c
Hot rolls, 10c

TEA, COFFEE, COCOA, ETC.

Ceylon or Japan, per pot, 10c Cocoa, per cup, 10c
Coffee, 10c Milk, per glass, 5c
Cream, small pitcher, 5c Cookies, 5c Toast, 10c
Bread and butter, 5c

POTATOES, BREAD AND BUTTER SERVED ONLY WITH MEAT AND FISH ORDERS

SUPPER

Stuffed olives, 10c Queen olives, 10c
Watermelon pickles, 10c Chili sauce, 5c
Pickled beets, 5c Sour pickles, 10c
Green tomato pickles, 10c Sweet pickled onions, 10c
Home-made chow-chow, 10c
Imperial Soup, 15c Cold ham, 30c
Small steak, 35c Lamb chops, 40c
Chicken pie, 40c Fried sweet breads, 45c
Roast spring chicken, 60c
Peas, 10c Creamed cauliflower, 15c
Fried sweet potatoes, 10c
Ham omelet, 35c Plain omelet, 25c
Cheese omelet, 25c Sweet omelet, 35c
Mushroom omelet, 45c
Poached eggs on toast, 25c
Scrambled eggs on toast, 25c
Sardines on toast, 30c

HOME-MADE PRESERVES AND PICKLES

Spiced currants, 10c Spiced gooseberries, 10c
Spiced crab apple, 10c Spiced cherries, 15c
Spiced peaches, 15c Red currant jelly, 10c
Black currant jelly, 10c Crab apple jelly, 10c
Quince jelly, 10c Strawberries, 10c Cherries, 10c
Raspberries, 10c Gooseberries, 10c
Quince marmalade, 10c Lingonberry sauce, 15c
Tomatoes, 25c Cucumbers, 25c
Banana salad, 20c Head lettuce, 20c
Lemon pie, 10c Green apple pie, 15c
Bavarian cream with meringue, 15c
Sliced peaches and cream, 20c

TEA, COFFEE, COCOA, ETC.

Ceylon or Japan, per pot, 10c Cocoa, per cup, 10c
Coffee, 10c Milk, per glass, 5c
Cream, small pitcher, 5c Cookies, 5c Toast, 10c
Bread and butter, 5c

POTATOES, BREAD AND BUTTER SERVED ONLY WITH MEAT AND FISH ORDERS

The Bills of Fare for Main Dining Room, Cafe and Lunch Room of the Sherman House, Appleton, Wis., a Successful 120-Room Country Hotel, European Plan, Rates 75 Cents to $2 a Day.

The hours for meals in the Venetian room or main restaurant are: Breakfast, 6 to 9; dinner, 12 to 2; supper, 6 to 8; on Sunday: Breakfast, 8 to 10; dinner, 1 to 2; supper, 6 to 7:30. The café is open from 7 in the morning until midnight. The lunch room is open from 5 a. m. until 1:30 a. m.

The Venetian room breakfast card is reproduced in facsimile on page 25.

In the Venetian room there is served a 50-cent luncheon, of which this card is typical:

THE VENETIAN ROOM.

Luncheon 50 Cents.

CHOICE OF

Cream of chicken, Soubise
or
English beef broth

Queen olives or Pickled onions
Baked lake trout Italienne, potatoes Duchess
Boiled beef tongue with spinach
or
Roast pork, apple sauce
or
Roast prime ribs of beef
June peas or Stewed tomatoes
Mashed or boiled potatoes
Combination salad
Apple pie or Mince pie
Steamed diplomat pudding, rum sauce
or
Vanilla or chocolate ice cream
Club cheese or Sage cheese
Wafers
Coffee Tea Milk

* * *

A la Carte, The Sherman, Appleton, Wis.

The à la carte for the Venetian room and café occupies six pages of a booklet. This list, including beverages, table waters, beers and wines, indicates what can be had to order:

THE VENETIAN ROOM.

Soups.

Consomme in cup.....10
Cream of tomato.....10
Cream of celery.....10
Ox tail 15
Mock turtle 15

Relishes.

Ripe olives 10
Queen olives 10
Dill pickles 10
Chow chow 10
Mixed pickles 10
Sweet pickled onions.....10
Sweet gherkins 10
India relish 10

Fish and Oysters.

Broiled whitefish 40
Broiled lake trout.....40
Broiled mackerel 40
Fried oysters 50

Roasts and Broiled.

Broiled lamb steak.....40
Young chicken stuffed.....40
Broiled spring chicken (½).....60

Steaks, Chops, Etc.

Small tenderloin steak.....40
Extra tenderloin (for two).....80
Small sirloin 50
Extra sirloin (for two).....1.00
Lamb chops 35
Veal cutlets, plain.....35
Veal cutlets, breaded.....45
Ham fried or broiled.....35
Bacon fried or broiled.....35
Hamburger steak 35
Pork chops 40

Vegetables.

Potatoes French fried.....10
Potatoes German fried.....10
Lyonnaise 15
Au gratin 15
O'Brien au gratin.....20
Hashed brown 10
June peas 10
Wax beans 10
Asparagus 20
Lima beans 10

Eggs and Omelets.

Boiled (2) 15
Fried (2) 15
Poached (2) 15
Poached on toast.....20
Scrambled 15
Shirred 15
Omelet (plain) 20
Rum omelet 30
Jelly omelet 40
Spanish omelet 40

Cold.

Ham 30
Beef tongue 30
Chicken 40
Roast beef 30
Sardines 20
Salmon 25
Marrinated herring 30
Boston baked beans.....25
Assorted meats 40

Salads.

Potato 15
Head lettuce 20
Tomato mayonnaise 25
Chicken 30
Combination 30
Asparagus vinaigrette 35

Sandwiches.

Chicken 25
Ham (cold) 10
Ham (fried) 15
Swiss cheese 15
American cheese 15
Egg 20
Caviar 30

Toasts and Cakes.

Dry toast 10
Buttered toast 15
Cream toast 25
French toast 25
Wheat cakes 15
Corn cakes 15

Preserves.

Comb honey 15
Apple sauce 15
Stewed prunes 15
Strawberries 15
Pears 15
Cherries 15
Green gages 15
Pineapple 15
Peaches 15
Blackberries 15
Apricots 15
Orange marmalade 15
Currant jelly 15
Strawberry jam 15
Bar le duc jelly.....15

Dessert.

Pie (per cut).....05
Assorted cake 10
Vanilla ice cream.....10

Cheese.

American 10
Roquefort 20
Club 15
Pimento 15
Waukesha cream 15
Brick 15

Coffee, Tea, Etc.

Coffee (per cup).....05
Coffee (per pot).....10
Iced coffee 10
Tea (per pot).....10
Iced tea 10
Milk (per glass).....05
Cream 15
Cocoa or chocolate.....10

Table Waters.

Apollinaris (splits) 15
Apollinaris (pints) 25
White Rock (splits).....15
White Rock (pints).....25
Red Raven (splits).....15
Pluto (splits) 15
Mountain Valley water (glass).....10
Mountain Valley (pint).....15

Beer and Ales.

Pabst Blue Ribbon.....15
On draft and bottled.
Budweiser 15
Bass Ale (splits).....15
Bass Ale (pints).....25
Burke's Stout (splits).....15

Wines.

	½ Bott.	Bott.
Mumm's (extra dry)	$2.50	$4.50
White seal	2.50	4.50
Pommery sec	2.50	4.50
Cook's (imperial)	1.00	2.00
Sparkling Burgundy	1.00	2.00
Virginia Dare	.75	1.00
Vin brut	splits	1.25

FRUIT

Grape Fruit.....15-25
Sliced Pineapple.....10
Orange.....10
Bananas with Cream.....15
Orange Juice.....20
Assorted Fruit.....20
Stewed Prunes.....10
Baked Apple.....10

CEREALS

Oatmeal with Cream.....15
Cream of Wheat.....15
Milk Toast.....15
Cream Toast.....20
French Toast.....20
Post Toasties.....15
Puffed Rice.....15
Shredded Wheat.....15
Grape Nuts.....15
Toasted Corn Flakes.....15
Wheat Cakes.....10
Rice Cakes.....10
Corn Cakes.....10

POTATOES

Baked.....10
German Fried.....10
French Fried.....10
Hashed in Cream.....10
Hashed Brown.....10

No.1, 20 Cents

Coffee, Tea or Milk
Rolls or Toast
or
Muffins
Griddle Cakes

No.2, 25 Cents

Coffee, Tea or Milk
Rolls or Toast
or
Muffins
Fried or Boiled Eggs
(two)

No.3, 30 Cents

Coffee, Tea or Milk
Rolls or Toast
or
Muffins
Boiled or Fried Eggs
Baked or Fried Potatoes

No.4, 35 Cents

Coffee, Tea or Milk
Rolls or Toast
or
Muffins
French Toast or French Pan Cake
Broiled Ham or Bacon

No.5, 40 Cents

Coffee, Tea or Milk
Rolls or Toast
or
Muffins
Codfish in Cream
or
Ham and Eggs
Baked or Fried Potatoes

No.6, 45 Cents

Coffee, Tea or Milk
Rolls or Toast
or
Muffins or Cakes
Salt Pork Cream Gravy
or
Sausage
Baked or Fried Potatoes

NO.7, 50 Cents

Coffee, Tea or Milk
Rolls or Toast
or
Muffins
Tenderloin Steak
or
Plain Veal Cutlet
Baked or Fried Potatoes

SPECIALS

Shirred Eggs (2).....15
Poached Eggs on Toast.....20
Boiled Eggs (2).....15
Fried Eggs.....15
Scrambled Eggs.....15
Plain Omelette.....20
Spanish Omelette.....25
Minced Ham Omelette.....30

Salt Mackeral.....25
Kippered Herring.....25
Codfish Cakes.....20

Ham or Bacon and Eggs.....35
Chipped Beef in Cream.....25
Calfs Liver and Bacon.....25
Corned Beef Hash.....30
Small Tenderloin.....40
Small Sirloin.....40
Broiled Spring Chicken (½).....40
Fried Spring Chicken (½).....40
Lamb Chops Plain.....40
Veal Cutlet.....40
English Mutton Chops.....60
Fried Salt Pork Gravy.....30
Pork Chops.....40
Minced Chicken.....40
Fried Ham or Bacon.....25

BREAKFAST CARD, SHERMAN HOUSE, APPLETON

The regular Cafe bill is divided into three parts: "Special To Day," "Cooked to Order," and "Ready to Serve." The selection is:

THE SHERMAN CAFE.

Special Today.

Blue points 25
Cream of chicken, soubise 10
English beef broth 10
Celery 20 Sliced tomatoes 15
Queen olives 10

Cooked to Order.

Baked lake trout, Italienne.....40
Broiled whitefish, potatoes Julienne.....40
Fried spring chicken, pan gravy.....50
Sweetbreads a la Poulette.....45
Planked tenderloin steak.....65
Chicken livers en brochette.....40

Ready to Serve.

Creamed chicken, mushrooms.....60
Boiled beef tongue with spinach.....35
Roast pork, apple sauce.....35
Roast prime ribs of beef.....25
Asparagus 20 June peas 10 Stewed tomatoes10
Asparagus 20 June peas 10
Stewed tomatoes 10
Boiled potatoes in cream 10
Fried sweet potatoes 10
Head lettuce, sliced tomatoes 35
Celery tomato Mayonnaise 35
Apple pie 5 Mince pie 5
Vanilla or chocolate ice cream 10
Lemon peaches 15
Grape fruit 15-25 Assorted fruit 20
Roquefort cheese 20
Waukesha cream cheese 15

* * *

In the Lunch Room the regular bill of fare is similar to that of the Cafe, except that the prices are a little lower for some dishes, and the "ready to serve" section lists fewer dishes, as may be noticed in comparing this with the preceding card.

THE SHERMAN LUNCH ROOM.

Special Today.

Blue points 25
Cream of chicken, soubise 10
English beef broth 10
Queen olives 10 Sliced tomatoes 10
Chow chow 5

Cooked to Order.

Fried fillet of trout Italienne.....35
Broiled whitefish, Saratoga chips.....35
Broiled spring chicken with bacon.....45
Calf's liver, fried onions.....25
Hamburger steak, mushroom sauce.....35
Veal cutlets breaded, tomato sauce.....35

Ready to Serve.

Boiled beef tongue with spinach.....35
Roast prime ribs of beef.....25
Fried sweet potatoes 10 French fried 10
Cucumber and celery salad 20
Pie a la mode 10 Assorted cake 10
Vanilla or chocolate ice cream 10
Green gage plums 10 Bananas with cream 10

* * *

In the lunch room, however, there is a special business lunch for twenty-five cents, which is popular. This lunch is printed on a card listing a few "cooked to order" dishes, and, with the combination, the checks average considerably higher than twenty-five cents. This is a typical card:

THE SHERMAN LUNCH ROOM.

Business Lunch.

Cream of chicken, Soubise
or
English beef broth
Baked lake trout, Italienne
Boiled beef tongue, with spinach
Roast pork, apple sauce
Roast prime ribs of beef
Stewed tomatoes
Mashed or boiled potatoes
Steamed diplomat pudding, rum sauce, or pie
Coffee or milk
Queen olives 10 Sliced tomatoes 10

Cooked to Order.

Veal cutlets, saute, Marengo.....40
Spanish omelette 35
Creamed eggs with asparagus.....35
June peas 10 Wax beans 10
Fried sweet potatoes 10
Apple pie 5 Mince pie 5
Vanilla or chocolate ice cream 10
Grape fruit 15-25 Green gage plums 10

The lunch room does quite a heavy breakfast and after-theatre business. It also serves to suit the convenience or purse of guests of the hotel who may not wish to patronize the restaurant for all their meals, but to get a light lunch at moderate cost, without leaving the hotel to find it in an outside restaurant. The lunch room has proved to be one of the most profitable departments of the house.

The service is altogether by waitresses.

LABOR MARKET TO BE CONSIDERED

When the hotel is located at or near a labor market, where the steward can easily select new help on short notice, they can be more severely dealt with than if he must send to other towns, thereby depending entirely on employment agencies, necessitating an expense of railroad fare, and when they come are often found to be not so good as what you have. The good help do not as a rule want to leave the cities, if they can help it, unless exceptional good salaries are offered.

Some Help Need More Watching Than Others

There is seldom a time when all the help is just what they should be. Some need more watching than others, but by using proper efforts it is often the case that some who prove poorly at first can be made to do good work.

In order that the steward manages with success, he should set a good example by being a man of good moral habits and retain an even temper, not use profane or obscene language, abstain from tobacco in any form on duty and use no intoxicants.

Rules Must Be Enforced

It is well to have a printed code of rules posted in a conspicuous place, which should be strictly enforced. Any rule is a laughable farce when no attention is paid to it, especially if the steward violates it himself.

Too much can not be said against the use of tobacco. Think of the manager of the hotel showing a guest around, and, when entering the kitchen, to see a cook at work with a pipe or cigar in his mouth! another a chew of tobacco, spitting all over the floor! or a waiter carrying a meal with a mouth full of tobacco! It will not improve the visitor's appetite to see such a thing, and his good opinion of the house will be much lessened.

Cleanliness should be one of the first and most important rules of the house. The working department should always be in such a condition that the steward or manager can be proud to show visitors in every corner of the kitchen, pantries, ice boxes, bakery, storerooms or cellars, and say, "we always keep it so."

I will here enumerate a table of rules for the government of help as an illustration:

Rules for Government of Help

1.—All employees must be punctual in reporting for duty.

2.—Every one must be clean in habit and in work.

3.—There shall be no loud, boisterous or profane language, nor whistling or singing.

4.—Employees coming late for their meals will not be served unless good cause is shown to the steward, who, if satisfied, will order service.

Notice of meal hours will be found posted in dining rooms.

5.—Any one wishing to see an employee during working hours must first obtain permission from the steward. No visiting permitted otherwise.

6.—No one allowed to stand or sit around in the kitchen when off duty.

7.—There shall be no smoking or chewing of tobacco.

8.—All breakage will be charged to breaker at cost price.

The penalty for violation of any of the above rules will be a fine or discharge from service, as the case may warrant.

The above rules are simple, and yet sufficiently embrace all needs for any house large or small.

Early Morning Duties

The steward should be an early riser and be about in time to see that the help's meals are ready and promptly served, in order that they may be ready for duty when time requires them to be at their respective places, after which he passes to the ranges to see if the chef has everything needed. From there he inspects

The Dish Heaters

the dish heaters, sees if they have been properly attended to. The dish heater is occasionally a source of annoyance, especially in houses where the steam fitting is badly done; it may happen that just at a time when the dishes are needed they are cold, and nothing is more unsatisfactory than to serve a meal on cold dishes. It should therefore be the first thing looked after in the morning. By opening full both the supply and return valves, waiting about two minutes, and then closing the return down to about half a turn; and then, if it does not work, have the engineer open the traps, which will always start a circulation that may have become stopped during the night.

The Egg Boiler

After this comes the egg boiler, of which we find a great many different kinds in use. Of late there are patent ones by which the time required for boiling is regulated by clock or electricity. Where none of the latter are in use, I would suggest a simple and good one made of sheet copper about 20 inches long by 10 inches wide by 8 inches deep, resting on an iron frame about 2 feet high, in which place

a perforated pipe lengthwise, supplied with live steam. With this, water can be brought to a boil in a very short time. The waiters place the eggs in small wire baskets, submerge in the boiling water, and watch time by a clock, which should have a place near by.

Then the steward sees if the toast and cake ranges are in order. He then hands the serving lists for the day to the pantry and gives his directions for the service, in order that requisitions can be made on the storerooms in good season.

Then he goes to the bakery and pastry and sees that bread and rolls are on time.

He sees if the yardmen are attending to their morning work.

The steward then goes to the storeroom and arranges his bills of fare for the printer (often this latter work is done the evening before).

He then goes to his breakfast, and after that superintends the serving of the best part of the morning meal before going to market.

[Where there is an assistant or inside steward it is the latter's duty to attend to the detail of the inside work above referred to, while the steward attends to the bills of fare and then goes to market.]

Steward Superintend Carving and Service (American Plan)

The steward should be back from his trip to the market in time to superintend the serving of the midday meal, especially where dinner is served at that time. At breakfast the guests come in the dining room more scattered from the opening to the closing of the door, but not so with the other meals of the day. For these the guests usually come in a rush, and the steward should be on hand to avoid any confusion likely to arise in the serving department on account of the impatience of the waiters, and, also to see that a full supply of everything on the menu is constantly on hand; also that the carving and serving of the proper quantity for a portion is in accordance with his directions.

In order to direct the serving from the carving stand economically, and at the same time attractively, the steward should himself be a master of the art of carving.

TO BE A GOOD CARVER IS AN ACCOMPLISHMENT WHICH EVERY STEWARD IS PROUD OF.

Where a competent and trustworthy carver is not permissible, the steward should by all means take a personal interest in this work, and he will thereby save many a dollar for the house.

After the midday meal is over the steward attends to his special work, such as banquets, collations, luncheons, etc., if there be any on that day, and arranges his menus for such spreads as may be ordered or in prospective.

After this he checks and O. K.'s his previous day's bills and sends them to the office.

The Checker

There are many systems of checking which may be selected from to suit special requirements. I will not here recommend any special checking system, as all have their good points, and it is largely a matter of proper application of the system as to whether it be satisfactory or not. I will say, however, that among the systems very generally used are the Kuhn, Lock-Stub, Whitney, Hicks, Cash Register, and a number of others, some of them controlled by letters patent, and many of them elaborate and more or less expensive to operate.

The comptroller's department of a hotel is of very great importance, however, as without it there is great opportunity for dishonest employees to steal from the house.

A check should be kept on all articles of food which leave the kitchen to be served to guests, and, also, foods taken out of the house, as traveling lunches, or foods sold in the manner of groceries to be taken out of the house in unprepared form.

The checker's office is usually situated at some point most convenient between the kitchen and dining rooms or cafés. Here the man in charge registers the names of the waiters and their numbers. (The headwaiter or captain in charge usually provides each waiter with a number in form of a brass check or other denotor which the waiter exchanges for a numbered badge after his name has been registered by the comptroller.)

After the waiter has been given his numbered badge, the comptroller supplies him with the required number of guest checks, on which the order for food or drinks is written either by waiter or guest, as the house rule may be.

When the check is made out, the waiter takes it to the kitchen, and orders the items from the several divisions in the kitchen. When his service is completed, the waiter takes his tray and stops at the checker's stand, where it is inspected by the checker, and the inventory compared with the written order on the check. When all is correct, the checker verifies, and the waiter passes on to the dining room and serves his guest.

When the waiter has finished his watch, he returns to the comptroller with his clearance

stub and unusued checks, which are checked with the number with which he was issued. (The checks are issued in consecutive number, of course.) If he is clear the comptroller gives him an O. K. check, which passes him out of the house.

This division is checked daily by the auditor or his assistant, and is compared with the returns of the cashier.

The Morals Must Be Looked After

The steward should try to maintain the highest possible standard of morality among his help, for there is nothing more disgusting than to come in the kitchen and find the help using language of intimacy and profanity. There should be no familiarity between the male and female help while at work, or anywhere as long as in the house. Where a rule to this effect is not strictly enforced the organization becomes corrupt and short-lived.

Reprimands

If the steward find any of his help violating a rule he should call the offender to one side, away from the hearing of the rest, and reprimand in a firm manner, with injunctions and the penalties you will invoke at its repetition; unless the offense is of serious nature, when the penalties are applied at once. No offense should be overlooked more than once. Such treatment as the above results much better than where they are reprimanded in the presence of other help with a torrent of threats and oaths. When the offender is a man he will invariably resent it, and at times leave the house at once. And it is not manly to swear at helpless girls —only a bully would do so. Furthermore, such proceedings create disturbances which cause the rest to neglect their work while it occurs, and the help lose respect for such a manager.

As to Intoxicants

The use of intoxicating drinks should not be permitted in the kitchen. The custom of it being furnished to the cooks is entirely foreign, and I know of no instance wherein it has proven beneficial; and when the American educated cook comes to rule the kitchen, I have no doubt the use of beer, wine or whisky as a beverage in the kitchen, will pass away. Its effect on the cooks while before the range has a tendency to excite, and often trouble has been traced to this source. Where cooks are allowed to drink, others feel they have the same right and will try to get it in some way. Where there is drunken help there is also profanity: both go hand in hand, and both offenses should be strictly dealt with. An example should be made of the first offender; if the others value their places they will be more careful.

Impartiality in Decisions

Strict impartiality should be the steward's motto. In all his dealings he should not fine or discharge one and excuse another guilty of the same offense, unless the one is the cause of both.

When there is complaint of a waiter not receiving proper attention, or any other difference which may arise, both parties concerned should be brought together, and the cause will soon be ascertained and can be adjusted.

A decision when once made should not be changed. It is like a judge of a court, in whom the public soon loses faith if he can be persuaded to reverse his own decisions.

The Breakage and Fines Book

The steward should have a book in which an account of all breakage is kept, the name of breaker, articles and cost thereof, also such fines as he may have imposed for violating rules. Every evening a transcript of the day's charges in this book is sent to the bookkeeper, so that the amount may be charged to their account and deducted from their wages. In all cases the ones so charged or fined should be notified at once, as it avoids complaints and disappointment.

No Visiting During Working Hours

There should be no visiting of help during working hours, and no strangers should be permitted to enter the working department, except on very urgent matters; then only with a pass from the office. Such visits always cause a disturbance or hindrance of some kind. There should be only one entrance to the working part of the house, where all help must enter and leave. At this entrance is usually a guard or watchman who admits no one but employees, and inspects all packages coming and going— this is to prevent any attempt at dishonesty.

Evening Duties (American Plan)

When work is done at night the steward sees that the chef has his meat rooms and ice boxes properly locked; that dishheaters, pantries, etc., are in good order for the next day.

Warning Signs

There should be signs at all entrances that none but employees are allowed to enter their respective departments; then only during working hours. The steward cannot be too strict in the enforcement of this rule; it helps to avoid leakages, which will occur in any house where help is permitted to come and go at will.

Quality of Help

The help in the house should be the best that can be had for the wages the house can afford. Help can be had of all classes and all prices. It is seldom that a good hand is found willing to work for extremely low wages, and then he only stays until something better is found.

No Profit in Cheap Help

I have never as yet found an instance wherein a steward has met with lasting success, whose custom it is, upon newly entering on his duties, to try to impress the management of the house that he can reduce the expenses below those of his predecessor by discharging all forces in his control and replacing them with cheaper help, which often (I may say, invariably) results in a house sheltering a lot of material who can find work nowhere else. Such a method has not only the effect to lower the standard of the help, but it also lowers the service, which, after this steward loses his position, his successor cannot readily improve, unless the original scale of wages is restored.

Organization of a 40-Room Country Hotel (American Plan)

I will endeavor to illustrate the organizations of several houses that have come under my notice, from a small forty-room country hotel to a large summer resort, all of them successfully managed and making money for their proprietors.

First: A forty-room country house, catering to transients at $2.00 a day, the force is as follows:

The proprietor, who acts as his own steward. There are in the office—

1 clerk.
1 porter, who also does the housework.
1 boy, who makes the calls and answers bells and keeps the office clean.
2 bartenders.

The kitchen crew, colored, as follows—

1 head cook, man.
1 pastry cook, woman.
1 assistant cook (man), who also does pan washing.
1 vegetable cleaner.
1 yardman (colored), who kills the poultry, makes the soap, and keeps the kitchen supplied with fuel.
1 bar porter, who also acts as storekeeper.
1 dishwasher.

In the dining room are three girls. They keep the dining room in order, wash silver and glasses, scrub the dining room floor twice a week, say Wednesdays and Saturdays, and mop the same all other days. They are reinforced at meal times by two chambermaids. When business is rushing an extra dining room girl is engaged. The proprietor acts as head waiter; his wife is housekeeper. She has 3 girls, including the two helping at the tables; they keep the rooms in order and attend to the cleaning of paints. Two colored women do the laundry work. The house is noted for cleanliness and setting a good table, and has always been a money maker.

The proprietor of the above house has a contract with the butcher to furnish all meats at a fixed rate—steaks, chops, roasts, boiling beef, etc., at uniform price, the same butcher preparing all meats ready for cooking.

The following breakfast, dinner and supper bills are fair specimens of meals served at this house:

BREAKFAST.
Oranges and apples.

Oatmeal mush.
Dry, buttered or milk toast.

Fried chicken.

Beef steak. Ham. Pork chops.

Fried apples and bacon.

Eggs fried, boiled or scrambled.
Potatoes stewed, fried or baked.
Hot rolls. Plain bread.
Tea. Coffee. Milk.

DINNER.
Vegetable soup.
Fried Mississippi River catfish, tomato sauce.
Pickled beets. Chow chow. Olives.
Boiled mutton with turnips.

Roast beef, brown gravy.
Leg of veal with dressing.

Baked chicken pie.
Apple fritters, brandy sauce.

Boiled and mashed potatoes.
Sugar corn. Tomatoes.
String beans.

Cabinet pudding.
Peach pie. Custard pie.
Wine jelly.
Fruit.
Coffee. Milk.

SUPPER.
Corn meal mush and milk.
Cream toast.

Baked bananas.

Sirloin steak. Liver and bacon.
Sausage.
Fried or boiled eggs.
Stewed pigsfeet.

Cold roast beef. Ham. Mutton.
German fried potatoes. Baked potatoes.

Hot waffles. Biscuits. Plain bread.
Apple sauce.
Tea. Coffee. Milk.

The bills are changed daily and are written by the clerk for each meal.

There are often served at this house lodge installation and ball suppers, when as many as a hundred couples are entertained. The proprietor never has any trouble to secure wait-

resses for an occasion of this kind, as there are always plenty of girls of respectable families pleased to give a helping hand. The chef and the pastry cook begin to prepare about two days in advance, and when the time comes and all is ready you will see as nice a table decorated with a profusion of flowers, stands of fruit and ornamentals of salads, jellies, cakes, etc., as you could wish for.

Organization of a 100-Room $2.50-a-day Hotel

The organization of a 100-room hotel at $2.50 per day in a small city is about as follows:

1 steward.
1 headwaiter.
Chef and crew consisting of:
  1 second,
  1 broiler,
  1 fry cook,
  1 vegetable cook,
  1 fireman and pan washer.
3 dishwashers.
1 silver washer.
1 fruit pantry girl.
1 baker and pastry cook combined.
1 baker's helper.
1 scrubber who does all the kitchen cleaning.
1 storekeeper.
2 girls in help's hall.

The fruits, etc., are served direct from the storeroom, which is located on the same floor with and adjoining the kitchen, there being direct communication. The coffee making is done by one of the waiters, the baking of griddle cakes and toasting bread is done by the baker's helper. The carving is done by the head cook and his assistant.

There is no cream bought for the house, but the dairyman brings the milk fresh from the farm in the morning. It is then placed in cans, which are supplied with air-tight covers, the milk is then placed in a box filled with ice water continually flowing from the large refrigerator. The next morning the cans are taken out and the milk drawn off by means of a faucet, leaving the cream in the can. There is no pantry, everything is served from the kitchen, bakeshop and storeroom, which makes bookkeeping rather difficult.

The following are fair samples of breakfast, dinner and supper bills:

BREAKFAST.
Fruit in season.

Rolled oats or Farina in cream.

Radishes. Young onions.
Broiled bluefish, parsley butter.
Fried panfish.

Sirloin or tenderloin steak, plain or with onions.
Ham. Calves liver and bacon.
Mutton chops.

Lamb hash on toast.
Chipped beef in cream.
Eggs as ordered.

French fried or stewed potatoes.
Rolls. Muffins. Toast.

Griddle cakes, maple syrup.
Apple butter.
Tea. Coffee. Cocoa.

DINNER.
Split pea soup.
Boiled lake trout, anchovy sauce.
Hollandaise potatoes.

Olives. Young onions. Pickles.

Roast beef, drip gravy.
Tame duck stuffed, apple sauce.

Irish stew, Dublin style.
Spanish puffs, wine sauce.

Mashed potatoes. Boiled potatoes.
Stewed tomatoes. Green peas.
Sugar corn.

Sago pudding, lemon sauce.
Mince pie. Cocoanut pie.
Almond ice cream. Assorted cake.
Nuts and raisins. Fruit.
Cheese crackers.
Coffee.

SUPPER.
Sardines on toast.

Mangoes. Olives.

Cracked wheat or pearl barley.

Fried yellow pike, tomato sauce.
Potatoes au Gratin.

Broiled oysters on toast.

Sirloin or tenderloin steak.
Pork chops.

Cold: Roast beef, ham and tongue.

Eggs as ordered.

Potatoes, baked, boiled or Saratoga.
Potato salad.

Tea rolls. Plain bread. Toast.

Strawberry jam. Cake.

Coffee. Chocolate. Tea.

At this house were served numerous banquets, luncheons and collations. One of these was a repast for 450 Knights of Pythias at one seating, price 50 cents a plate. The dining rooms would only accommodate 200, and in order to seat the balance all adjoining sample rooms, parlors, and hallways had to be utilized. In this way room for all was found and everybody served and satisfied. There was no printed menu, and everything, excepting ice cream, oysters and coffee was on the tables before the guests were seated. The following was served:

Stewed oysters.
Crackers.
Relishes.
Assorted sandwiches.
Chicken salad.
Sardines.
Deviled eggs.
Ice cream. Cake.
Coffee.

This was a successful house and made money for the proprietor. The help was not always

the best. There was one bad feature with this house, and that was the help roomed all in one hall regardless of color or sex; the result can be imagined!

Organization of a Two-Hundred-Room City Hotel of the First Class.

The following is the organization of a 200-room house in Chicago, rates $3.50 to $5.00 per day, located in the business district:

1 steward.
1 inside steward.
1 headwaiter.
Kitchen crew of ten, including:
  1 chef,
  1 second,
  1 roast cook and broiler,
  1 fry cook,
  1 butcher and cold meat man,
  1 vegetable cook,
  1 fireman and chicken butcher combined,
  1 pan washer,
  2 kitchen girls.
1 pastry cook.
1 baker.
1 girl to help in bakeshop.
1 girl in fruit pantry.
1 girl in coffee pantry.
1 girl in silver pantry.
2 dishwashers (men) with machine.
1 storekeeper.
1 yardman.

The help is all of the best class and well paid. The service is of the finest that money can buy. The whole organization works to perfection. The inside steward superintends the serving of all meals. The chief steward spends but little time in the pantries; he buys the supplies, to last not over a week. The milk and cream are supplied from a herd of Jerseys belonging to the owner of the hotel. The bills of fare are perfect, the following being fair samples:

BREAKFAST.

Strawberries. Oranges. Baked apples.

Oatmeal. Cerealine. Cracked wheat.
Fried oysters. Stewed oysters.

Fried—Perch, smelts, codfish cakes.
Broiled—Bluefish, fresh mackerel, shad,
Salt mackerel, whitefish smoked salmon.

Lamb steak with bacon.
Tenderloin steak. Sirloin steak.
Breakfast bacon. Ham. Pig's feet.
Calf's liver and bacon.
Veal cutlet. Honeycomb tripe. Mutton chops.
Pork chops.

Oconomowoc sausage, broiled or fried.

Stewed lamb kidneys. Broiled chicken.
Chipped beef in cream. Fried onions.
Fried bananas.
Browned corned beef hash. Fried hominy.

Potatoes—Baked, French fried Lyonnaise,
Mashed brown, Saratoga, stewed in cream, au gratin, German fried, fried sweet potatoes.

Eggs a la Meyerbeer. Eggs poached.
Omelette with rum. Scrambled eggs with oysters.

Graham rolls. French rolls. Corn bread.
Crescents. Wheat muffins. Toast to order.
Wheat and rice cakes.

English breakfast, Ceylon, Oolong and green tea.
Coffee. Chocolate. Cocoa.

LUNCH.

Blue points.
Bouillon with rice.

Welsh rarebit.
Dill pickles. Radishes. Olives.

Fillet of Pomano au Vin Blanc.
Cucumbers. Potatoes vendome.

Chicken livers sauté à la Financière.
Macaroni, Milanaise.

Roast ribs of beef.
Roast fricandeau of lamb, tomato sauce.
COLD: Roast beef, ham, mutton, turkey, veal,
Beef tongue, boned pig's feet, lamb's tongue.
Sardines.

Lobster mayonnaise. Lettuce.

Mashed potatoes. Fried sweet potatoes.
Succotash. Boiled potatoes. Tomato fritters.

Butter rolls.

Apple pie. Pumpkin pie. Silver cake.
Black cherries. Assorted cake.

Fruit sherbet.

Fruit. Figs. Dates.
Neufchatel, Swiss, Young American and Edam cheese.
Coffee. Tea. Milk. Sweet cider.

DINNER.

Blue points.

Radishes. Salted almonds. Olives.

Cream of terrapin, Baltimore.
Consommé Printanière.

Deviled crabs en coquilles.

Baked roe shad, sauce Venitienne.
Cucumbers. Potatoes Marquise.

Roast tenderloin of beef larded, sauce Béarnaise.
Roast turkey, cranberry sauce.

Croquettes of sweetbreads, sauce Suprême.
Oyster patties à la Romaine.

Beignets of pineapple, sauce Chartreuse.

Mashed potatoes. Boiled potatoes.
Sweet potato croquettes. Spinach with egg.
Asparagus . Kohl-rabi. Parsnip fritters.

Rum punch.

Broiled squab on toast.
Lettuce and tomato.

Steamed apple roll, wine sauce.
Apricot pie. Cream glacé. Lemon custard pie.
Lady cake. Assorted cake.
Bisque ice cream.

Fruit. Dates. Figs.
Assorted nuts. Raisins.

Roquefort and Imperial cheese
Coffee.

Working Force of Large Resort Hotel

The following constitutes the working force of a large and fashionable summer resort of about 500 rooms, the nearest base of supplies being 350 miles distant:

1 steward.
1 headwaiter.

Kitchen crew of 17, including:
- 1 chef,
- 1 second cook,
- 1 assistant second,
- 2 roast cooks and broilers,
- 2 fry cooks,
- 1 butcher,
- 1 cold meat man,
- 1 coffee man,
- 1 vegetable cook,
- 1 help's cook,
- 1 fireman and chicken butcher,
- 1 pan washer and fish cleaner,
- 3 girls.

1 baker.
1 pastry cook.
2 helpers.
(Bread, pastry and ice cream served by them.)
2 girls in fruit pantry.
2 storekeepers (one the printer).
5 yardmen:
- 1 to help receive goods,
- 1 to handle ice,
- 1 to keep yard and lawn in order.
- 1 to handle the garbage.
- 1 roustabout.

10 dishwashers, including: 1 man who operates the machine, 3 men sorters and 6 girls.
4 waiters in helps' hall.

When the house is running full capacity, the headwaiter's crew consists of himself, second and third assistants, and about 100 waiters.

* * *

A Check on the American Plan Dining Room, and an Analysis of Twenty-Seven Orders to Illustrate the Economy of This System of Control, as in Operation at The Elms, Excelsior Springs, Mo.

The Elms is operated American plan, and the dining room orders are unrestricted from menu cards that afford abundant selection. In this hotel, however, very little food goes to waste from over-ordering by guests or bringing in what is not ordered by the waiters. This economy is accomplished by having the guests write their orders on a check, similar to the way it is done in the average first-class restaurant.

The writing of the order by the guest appears to have the same effect, or very nearly so, that it does in the restaurant, where every dish has its separate price. In other words, those who write their order put onto the card only what they want, and seldom, if ever, over-order; and the waiter brings from the kitchen exactly what is written on the check, no more, no less. If he attempts to bring more the checker who inventories his tray detects the steal. And the diner is better served for the reason that there is no guesswork about what is coming to him from the kitchen. He does get what he orders. He is not bothered by the waiter having forgotten this or that, or brought something else instead of what was ordered.

Analysis of the Checks.

We asked Manager Newhart how this checking system worked. He replied: "Fine! The guests, as they get used to it, prefer it. It certainly improves the service, and is a great economy for the house." We then asked Mr. Newhart if he would permit us to take a dozen or more checks of a single meal, selected at random, and analyze them to learn the average number of dishes ordered by each guest—checks used for the dinner of that day, for instance (Sunday, November 10). Mr. Newhart immediately produced the bunch of dinner checks, and eleven were lifted from it and given to us for analysis. Here is the result:

The eleven checks carried orders for twenty-seven persons, and a comparison of the checks with the menu card (after the portion sheet idea) showed the follows orders:

Blue points on half shell, 19.
Consomme Princess, 3.
Chicken gumbo with rice, 15.
Radishes, 9.
Celery, 14.
Queen olives, 10.
Steamed Columbia River salmon, 2.
Orange fritters, benedictine sauce, 10.
Chicken, fried, Maryland style, 18.
Sweetbreads glacé, with champignons, 3.
Oysters, a la Newburg, 1.
Sphaghetti an parmesan, 2.
Dinner rolls, 7.
Corn bread, 6.
Prime ribs of beef, au jus, 2.
Stuffed turkey, cranberry sauce, 13.
Hashed potatoes, 12.
Candied sweet potatoes, 17.
Asparagus tips, polonaise, 19.
French peas in cream, 3.
Lettuce salad, 6.
Chicken salad, 1.
Punch Victoria, 17.
Lemon meringue pie, 5.
Apricot pie, 5.
Marascino ice cream, 16.
Roquefort cheese, 14.
Neufchatel cheese, 1.
Saratoga flakes, 1.
Coffee, 14.
Tea, 2.
Milk, 5.
Buttermilk, 3.

This shows that 27 guests were served with 275 dishes, or an average of ten and one-fifth dishes to the person; this including soups, relishes, entrees, meats, vegetables, salads, pastries and beverages.

It must be born in mind that the portions served were American plan portions; that is, the small, or rational portion.

Putting the price of this dinner at $1.00, the analysis shows these dishes were sold at an average of ten cents each.

A further analysis, by pricing the different items on the bill on the "modified à la carte" plan, ranging the items from five cents each for beverages, relishes, breads, potatoes, pies; ten cents for ice creams, punch, asparagus tips, soups; fifteen cents for fritters and oysters; twenty cents for fish; twenty-five cents for chicken Maryland and sweetbreads; thirty cents for roast beef and turkey, and other dishes in proportion, shows a total of $29.65, as against the $27.00 that would be paid at the flat dollar-a-meal price.

If this card was priced according to the average first-class restaurant bill of fare the receipts from the number of dishes ordered would have been more than double. But, if the twenty-seven orders were made from a restaurant card, instead of averaging ten dishes to each check per person, the number would be considerably less, and the portions, of course, very much larger.

With this method of American plan service check in vogue at the Elms Hotel, the service is simplified. The ice boxes are more easily controlled, and the matter of using up all good food to advantage is accomplished without the danger of spoilage that comes from carrying the great variety necessary to back up the restaurant card. With this method of service, it is easier to estimate and provide about the right quantity of food for the meals; also to manage so that the cost of the meals can be very nearly determined in advance, and a profit made on the dining room.

One feature in particular that will be noticed, and that will impress itself forcefully on all those who are considering ways and means to reduce the cost of feeding their guests, is that of the twenty-seven diners, only fifteen ordered the highest priced dishes, *and only two of them ordered beef.*

The checks at the Elms are specially ruled and consecutively numbered. This is a sample ruling:

Typical Menus.

Typical breakfast, dinner and supper cards are herewith presented:

BREAKFAST

Grapes Grape fruit Baked apple with cream
Stewed prunes Comb honey Sliced orange
Stewed figs Apple jelly
Oat meal Hominy grits Grape nuts
Cream of wheat Boiled rice Corn flakes
Broiled Lake Superior whitefish, parsley butter
Broiled or boiled salt mackerel, lemon butter
Stewed codfish in cream
Sirloin steak Tenderloin steak
Lamb chops Pork chops
Country cured ham or bacon
Farm sausage
Eggs as ordered
Plain omelet Ham omelet
Jelly omelet Parsley omelet
Calf's liver and bacon
Browned corned beef hash
Fried apples with salt pork
Fried corn meal mush
Baked potatoes Potatoes stewed in cream
German fried potatoes
Breakfast rolls Graham muffins
Dry toast Milk toast Buttered toast Dipped toast
Waffle or wheat cakes with maple syrup
Coffee Tea Milk Cocoa Postum

DINNER.

Blue points on half shell
Consomme princess Chicken gumbo with rice
Radishes Celery Queen olives
Steamed Columbia River salmon, hollandaise sauce
Parisienne potatoes
Chicken fried, Maryland style
Sweetbreads glaced with champignons
Oysters a la Newburg
Spaghetti, au parmesan
Orange fritters, Benedictine sauce
Dinner rolls Corn bread
Prime ribs of beef, au jus
Stuffed turkey, cranberry sauce
Mashed potatoes Candied sweet potatoes
Asparagus tips, polonaise French peas in cream
Lettuce salad Chicken salad
Punch Victoria
Lemon meringue pie Apricot pie
Maraschino ice cream Assorted cakes
Roquefort cheese Neufchatel cheese
Saratoga flakes Bent's water crackers
Coffee Tea Milk Cocoa
Postum Malted milk Buttermilk

ELMS HOTEL
Excelsior Springs, Mo. **No. 12345**

No. Persons	Waiter No.	Date

SUPPER

Blue points on half shell
Clam bouillon Strained chicken gumbo en tasse
Cream of Wheat Boiled rice
Broiled fresh mackerel, lemon butter
Steamed finnan haddie, parsley butter
Broiled sirloin steak Lamb chops
Broiled bacon
Eggs: fried, scrambled, meyerbeer
Omelettes: plain, Spanish, rum
Minced turkey with green peppers
German fried potatoes Baked potatoes
Potatoes hashed in cream
Cold roast beef Cold tongue Cold ham
Lettuce with egg Potato salad
Hot tea biscuit Corn bread
Grapes Oranges Bananas
Orange sherbet Assorted cakes
Cocoanut custard pie
Roquefort cheese Imported Swiss cheese
Bent's water crackers Saratoga flakes
Tea Coffee Cocoa Postum
Milk Malted milk Buttermilk
The drinking water served is from the famous lithia No. 1 springs

* * *

Organization of a 500-Room Busy European Plan Hotel Located in the Theatre District of a Large City.

In many instances the size of the hotel or number of rooms it contains has no direct bearing on the kitchen organization; for instance, in many hotels in the cities none but the kitchen help receive their meals; all the others are engaged with the understanding that they eat at home or elsewhere. Also many hotels are so situated that but few guests are there to certain meals. Then, too, there are what is known as "apartment hotels," where many guests seek the neighboring restaurants for a change; and for these it requires differently arranged crews. Therefore, rules of organization which apply well in one instance will fail in another.

The following represents the organization of a 500-room busy hotel in the theater district of a large city:

1 chef,
1 second cook,
1 night chef,
1 butcher,
1 roast cook,
1 assistant second cook,
3 garde manger,
1 carver,
2 fry cooks,
1 chicken butcher,
1 helps' cook,
2 pot washers,
1 fireman,
1 sewer man,
1 head vegetable cook,
3 assistant vegetable cooks,
1 day steward,
1 night steward,
1 pantry steward,
4 checkers,
3 fruit pantry,
3 coffee pantry,
3 first officers' waiters,
2 second officers' waiters,
5 helps' hall waiters,
2 helps' hall dishers,
2 chicken cooks.
7 silver pantry,
6 dishes,
1 ice man,
1 oyster man,
1 linen man,
5 pastry (including ice cream),
1 bookkeeper,
3 storekeepers,
1 maitre d'hotel,
4 captains,
3 cashiers,
30 waiters,
16 bus boys,
8 café pantry,
5 bakers,
1 mechanic.

The foregoing list represents the minimum of working force during the light season. When the hotel is busy there may be additions in places where needed. The waiters and bus boys I do not enumerate accurately, as their number fluctuates almost continually. I will add, however, that there may be about 30 to 50 waiters, and from 16 to 24 bus boys. This applies to a first-class hotel.

All employees fill the position for which they are engaged. They have but little time for anything else.

Whenever possible I apply the system of promotion from the ranks.

In engaging help I endeavor to select men who seem willing to learn the business and show the quality that may be developed. You should begin training them immediately; show them everything that you can; you have no secrets in the business. If they comprehend from the beginning, and put their heart into it, you have the right man (if he proves honest).

The coming men are from two sources: from the receiving room and from the control stand. These men should be shown recognition when possible.

* * *

Boards of health recommend "solution formaldehyde, U. S. P.," as the most useful, simple, and cheap remedy against flies. This is vouched for as a good fly poison: one pint of milk, one pint of water, one tablespoonful of formaldehyde, and one tablespoonful of sugar. The formaldehyde is not as poisonous as the usual fly paper, tho it embalms and kills all kinds of bacteria flies may carry around.

A LA CARTE MENUS

In preparing and arranging à la carte bills of fare several points of importance should not be overlooked. In the first place there are usually three bills used—Breakfast, Luncheon and Dinner. The breakfast is nearly always standing, and is printed and changed as the stock of them becomes exhausted; the luncheon and dinner bills are changed daily. Then there is the general bill of fare which, as in the case of the breakfast bill, is changed occasionally, as food novelties are received; and then in busy houses there are the special bills, such as quick lunch service and after theater specialties.

In making these menus from day to day it is necessary not to lose sight of consistency in your prices. There should be a self-evident reason why a dish or certain article of food should be charged differently on one bill of fare from another, which so often happens in all hotels. The general bill of fare should be the base for the prices charged in that particular establishment or hotel, and the prices placed on the same should be based on a proper estimate of the cost of seating and serving the guest, regardless of the cost of the raw material. The latter is the merchandise with which you do your trading, the same as the grocery man. You must first find out, if possible, your expense account; then you will be better able to put the price on the goods you offer for sale, and make a living profit where such a thing is possible.

During the seasons it often happens that an unexpected supply of fresh fish, game or poultry may arrive, that by reason of its unexpected abundance can be bought for a very low price. In such cases the caterer can take advantage of the fact, and offer his patrons special dishes at a reasonable reduction. Such dishes are placed on the lunch, dinner or special bills, but the general bill is not interfered with —only the bills which are changed from meal to meal and are the bargain advertisements, so to speak.

SPECIAL EGG BILL OF FARE

(PLEASE ORDER BY NUMBER)

Boiled, (2) 25 (3) 35 Fried, (2) 25 Shirred, 30 Poached, 30
Scrambled, 30 Plain Omelet, 30

POACHED EGGS

1. Soubise . . puree of onion and cream, on toast, 40
2. Mirabeau . . on anchovy toast, 40
3. Perigord . . . . on toast with truffle sauce, 50
4. O'Shaughnessy . with fried tomatoes on toast, 50
5. Benedict . . . . on toasted muffin, ham, Hollandaise, 50
6. Jockey Club . Bearnaise sauce, julienne of bacon, 50
7. Strasbourgeoise . . on toast, with slice of goose liver, 40
8. Reine . . chicken forcemeat, Allemande sauce, 40
9. Gambetta . . with fried calf brains, on toast, 40
10. Martha . . . . on toast, with lobster butter, 40
11. Argenteuil . . . with puree of asparagus, on toast, 40
12. Chevalier . . with puree of spinach, on toast, 40
13. Prince of Wales . with bloater herring, 40
14. Fin de Siecle . . . on artichoke bottom, Hollandaise sauce, 50
15. Robinson . . . . with chicken livers on toast, 40
16. Nelson . . . . . on codfish cake, 45

OMELETTES

17. Portugaise . . . with fresh tomatoes, 40
18. Fines Herbes . with chives, shallots, parsley, 40
19. Chartuctiere . . with onion and bacon, 40
20. Spanish . . onion, green pepper, tomato, mushroom, 50
21. Maitre d' Hotel . . sweetbreads and fine herbs, 50
22. Parisienne . . chopped ham, green peas and onions, 50
23. Lorenzo . . . crabmeat, cream sauce, 45
24. Mexicaine . . shrimps, onion, green peppers, 50
25. Clamard . . . . with puree of peas, cream sauce, 40
26. Flamande . . . with spinach and calf's brains, 40
27. Parmentiere . . . diced potatoes bacon, tomato sauce, 40
28. Provencale . . . ceres saute, 40
29. Dumas . . . . . cepes, shallots, garlic flavor, 40
30. Perigordine . . . truffles, cream sauce, 50
31. Princesse . . fresh mushrooms, allemande sauce, 45
32. Saute . . . with sorrel, 40
33. Nesselrode . . . with puree of chestnuts, 40
34. Du Barry . . . puree of cauliflower, 40
35. Pre Sale . . . . with minced bacon, 40
36. Argenteuil . . . . with asparagus tips, 40
37. Yarmouth . . . with boneless bloater, 40
38. Quaker Style . . . with shad roe, 40

SWEET OMELETTES

39. Celestine . . . . . macaroons, jelly, cream, sugar, 60
40. Melba . . . . . peaches and raspberry sauce, 60
41. Confiture . . . with preserves, 50
42. German Pancakes with apple sauce, 40
43. Omelette Russe . . with minced apples, 60
44. Rum or Kirsch Omelette, 50

SCRAMBLED EGGS

45. Creole . . . . . on, on, green pepper, tomato, mushroom, 40
46. Virginia Style . . with Virginia ham, minced, 45
47. Claypool . . . . . goose liver and mushrooms, 50
48. Viscomtesse . . . asparagus tips, lobster, on toast, 50
49. Pecheuse . . . . . with oysters, 40
50. Mariniere . . . . with crabmeat 40
51. Montagniard . . . with kidney, 40
52. a l' Opera . . . chicken liver and fried tomatoes, 40
53. Duchesse . . . in pattie shell, cream sauce, 40

SHIRRED EGGS

54. a la Turque . . . with chicken livers, 40
55. Virginia Style . . with Virginia ham, 50
56. Maison Blanch . . fresh mushrooms under glass, 50
57. De Lesseps . . . calfs brains, capers, brown butter over, 40
58. Hunter Style . . . chicken livers, olives, madeira sauce, 40
59. Grande Duchesse asparagus tips, sherry wine sauce, 40
60. Bonne Femme . . julienne of salt pork, tomato sauce, 40
61. Myerbeer . . with kidney, demi glace, 50
62. Suisse . . . . grated Swiss cheese, baked in oven, 40
63. Montmorency . . artichoke, asparagus tips, cream sauce, 50
64. Financiere . . chicken livers, olives, mushrooms, 40
65. Mornay . . . baked, cream sauce, Parmesan cheese, 40
66. Portugaise . . . with fried fresh tomatoes, 40
67. aux Fines Herbes . with chives, shallots, parsley, 40
68. au Beurre Noir . . with brown butter and capers, 40

FROM THE CLAYPOOL, INDIANAPOLIS.

Breakfast

SERVICE PER PERSON

FRUITS AND PRESERVES

Grape Fruit 25 Orange 15 Orange sliced 20 Apple 15 Malaga Grapes 25
Bananas 15 Sliced Bananas in cream 25 Orange Marmalade 20 Preserved Figs 25
Hot House Grapes 1 50 lb. Orange Juice (glass) 25 Baked Apples 25
Hawaiian or Fresh Pineapple 25 Casaba Melon 40
Prunes in Claret 25 Individual Honey 20 Bar le Duc 30

CEREALS, CAKES, ETC.

Oat Meal 25 Hominy 25 Petitjohn 25 Cream of Wheat 25
Force 25 Shredded Wheat Biscuit 25 Toasted Corn Flakes 20
Corn, Wheat, Rice, Buckwheat Cakes served with Maple Syrup 25
English Muffins 15 Buttered Toast 15 Milk Toast 20 Cream Toast 30
Waffles (3) 30 Crescents 10

FISH

Salmon Steak 55 Whitefish 60 Filet of Sole Tartare 45 Finnan Haddie 40
Salt Mackerel 40 Codfish Cakes 40 Kippered Herring 40 Yarmouth Bloater 40

READY

Steamed Haddock 40 **Lobster Cutlet 50**
Halibut Steak Saute Meuniere 55 **Creamed Oyster on Toast 40** **Eggs Mornay 45**

Calves Head Orly 40 **Chicken Livers en Brochette 45**
Rumpsteak with fried Potatoes 50 **Lamb Hash with Green Peppers 55**

EGGS AND OMELETTES

Boiled (2) 25 Fried (2) 30 Poached on Toast 30 Scrambled plain 40
Ham or Bacon 20 cents extra Shirred 30 with Browned Butter 40
Omelette plain 40 with Parsley 40 Fresh Tomatoes 50 with Chicken Livers 50
Fresh Mushrooms 55 a la Turque 50 Spanish Style 50 Asparagus Tips 55

STEAKS, CHOPS, ETC.

Breakfast Steak 50 Small Sirloin for one 1 15 for two 1 50
Extra Sirloin 2 25 Hamburger Steak 60 Mutton Chop (1) 40 Pork Chop (1) 40
Lamb Chops (2) 50 English Chop 75 (20 min.) Veal Cutlet plain or breaded 55
Lamb Kidneys (3) 50 Broiled Bacon 30 Jones' Farm Sausages 40
Broiled Sweetbreads 65 Calf's Liver and Bacon 45 Razorback Ham (2 slices) 45
Corned Beef Hash browned 45 Chicken Hash with Green Peppers 60
Lamb Kidneys saute au Madere 55

POTATOES

Baked 15 Fried 20 Saute 20 Lyonnaise 25 Saratoga 15
Hashed Cream 20 Hashed Brown 20 Au Gratin 20

COFFEE, TEA, ETC.

Coffee, small pot 15; large pot, for two 30
Chocolate, small pot 20; large pot 30 Cocoa, small pot 20; large pot 30
Horlick's Malted Milk 15 Postum Cereal 20 35
English Breakfast, Green, Young Hyson or Orange Peacoe Tea
small pot 15; large 30

Milk—Especially Bottled—From Belle-Vernon Mapes Farm

Hotel Statler, Cleveland
January 2, 1913

Lunch

OYSTERS AND CLAMS

Blue Points 25 Little Necks 25 Cotuits 30 Cocktail 5c extra
Crab Flake Cocktail 65 Lobster Cocktail 65

RELISHES

Anchovies 40 Stuffed Mangoes (2) 15 Bismarck Herring 40 Beluga Caviar 1 00
Tomato a la Russe 40 Grape-Fruit Supreme 75 California ripe Olives 30

SOUPS

Cup of strained Gumbo 20 Chicken Okra 25 Essence of Tomato 20 Clam Broth 20
Hot or Cold Consomme 20 Cream of Tomatoes 25 Mongole 25
Consomme Sevigne 25 **Minestrone Milanaise 25** **Puree of Asparagus 25**

FISH

Lobster Thermidor 75 Mussels Mariniere 60 English Sole Colbert 1 00
Planked Whitefish 60 **English Sole Bonne Femme 1 10** Soft Clams Canadienne 65
Fillet of Flounder Mornay 55 **Broiled Pompano Colbert 60**

EGGS

Poached Eggs Lorenzo 45

ENTREES

Terrapin a la Baltimore (20 min.) 3 00 Escargots (10) Bourguignonne 60
English Mutton Chop Combination 65 **Spring Lamb Kidneys au Gratin 55**
Stewed Sweetbread and Turkey Mikado 60 **Braised Short Ribs Napolitaine 55**
Spring Chicken Stanley 75 **Cold Chicken and Virginia Ham Pie Asparagus tip salad 60**
Pork and Beans Boston Style 45 **Cold Jeannette Strasbourgeoise 65**

ROAST READY

Roast Leg of Mutton with String Beans 55
Roast Ribs of Beef 50 Roast Young Turkey Cranberry Sauce 75

COLD MEATS

Half Roast Chicken 75 Virginia Ham and Turkey 65 Ham 40
Assorted Cold Meats 60 Smoked Tongue 50 Lamb 50

VEGETABLES

Asparagus 40 Baked special Bitter Root Valley Potatoes 20
Artichoke hot or cold 50 French Peas au beurre 30 Brussels Sprouts 30
Potatoes Boiled 15 Baked Sweet 20 Mashed 15 Hashed in cream 20 Baked 15
New Bermuda Potatoes 25 **Asparagus Hollandaise 35** **Parsnips in cream 25**

SALADS

Lettuce and Tomato 30 Romaine 25 French Endive 35 Escarole 25
Statler 30 Alexandra 30 Diplomate 30 Opera 45

DESSERTS

Assorted French Pastry 10c a piece Eclairs 15 Meringue Chantilly 15
Cream Caramel 15 Charlotte Russe 20 Baba au Rhum 15
Lemon Meringue Pie 15 **Apple Pie 15** **Deep dish Fig Pie 25**
Franchipan Tart 20 **Savarin Sabayon 20** **Coupe Mirivaine 35**

ICE CREAM, ICES

Vanilla 20 Chocolate 20 Pistache 20 Coffee 20 Sorbet au Marasquin 20
Orange Water Ice 20 Lemon Water Ice 20 Punch Romaine 20
Buiscuit Tortoni 25 Coupe St. Jacques 40 Meringue Glacee 30

FRUIT In Season

Bananas 15 Apple 15 Orange 15 Pears 20 Grape-Fruit 25 Malaga Grapes 30
Hot House Grapes 1 50 lb. Sliced fresh Pineapple 25 Casaba Melon 40

CHEESE

Edam 25 English Stilton 25 Gorgonzola 25 Pont l'Evecque 30
Camembert 25 Fresh Cream 20 Roquefort 25 Cheddar 20 Swiss 20

COFFEE, TEA, ETC.

Tea - Coffee with Cream 15-30 Cocoa - Chocolate 20 Milk 10
Buttermilk 10 Cream 15 Demi Tasse 10 Cafe Turc 25

Hotel Statler, Cleveland
Thursday, Jan. 2, 1913

Dinner

Parfait Amour 25 "Mab" Liquor de la Vielle Cure 25
Statler Cocktail 20 Souvenir Cocktail 50 Country Club Cocktail 20

HORS D'OEUVRES

Oysters Cotuits 30 Lynnhavens 30 Blue Point 25 Cherry Stone 30
Little Neck Clams 25 Lobster old fashion 75 Cocktail or Mignonnette sce. 5c ext.
Sterlet Caviar on Ice 1 00 Crab Meat Cocktail 65 Hors d'oeuvres a la Russe 45
Stuffed Mangoes (2) 15 Canape of Caviar (2) 40 Tomato Suedoise 40
Celery 25 Olives 20 Radishes 20 Anchovy Salad 40 Sardines in Oil 40

SOUPS

Chicken Okra 25 Cup of strained Gumbo 20 Essence of Tomato 20 Clam Broth 20
Hot or Cold Consomme 20 Cream of Tomatoes 25 Clear Green Turtle 50
Petite Marmite 35 Puree Longchamp 25 Mongole 20
Consomme Sevigne 25 Minestrone Milanaise 25 Puree of Asparagus 25

FISH

Soft Clams Canadienne 65
Mussels Mariniere 60 Lobster Thermidor 75 English Sole Colbert 1 00
Braised Kennebec Salmon Royale 65 Fillet of Soles Killarney 70
Scallops Poulette 60 Broiled Sea Bass Sauce Fleurette 60

ENTREES

Terrapin a la Baltimore (20 min.) 3 00 Escargots (10) Bourguignonne 60
Supreme of Chicken Medicis 60 Larded Tenderloin of Beef Jussien 65
Veal Cutlet Milanaise 55 Sweetbread under belle Eugenie 65
Bouchees Mont Glas 55 Mignonnette of Lamb Henry IV 70
Cold Boned Philadelphia Capon Alma Salad 65 Cold Chaudfroid of squab orange salad 90

ROASTS

Roast Venison Cranberry Sauce, Potato Croquettes 60
Ribs of Beef 50 Roast Young Turkey Cranberry Sauce 75

VEGETABLES

New Bermuda Potatoes 25 Baked special Bitter Root Valley Potatoes 20
Potatoes Boiled 15 Baked 20 Baked Sweet 20 Mashed 15 Hashed in Cream 20
Soufflees 40 Anna 30 Lyonnaise 25 Lorette 30 Macaire 20.
French Artichokes hot or cold 50 Brussels Sprouts 30 California Asparagus 40
Broiled Egg Plant Steak (30 min.) 30 French Peas 25 String Beans 25
Broiled Fresh Mushrooms 60 New Beets 25 Cauliflower Hollandaise 30
Carrots Vichy 25 French Peas 25

SALADS

Lettuce and Tomato 30 Romaine 25 French Endive 35 Escarole 25
Fresh Okra 30 Statler 30 Alexandra 30 Diplomate 30 Opera 45

DESSERTS

Omelette Soufflee Vanilla 60 Alaska 60 Cream Caramel 15
Assorted French Pastry 10c a piece Baba au Rhum 15 Eclairs (2) 15
Omelette Celestine 60 Charlotte Russe 20 Meringue Chantilly 15
Lemon Meringue Pie 15 Apple Pie 15 Deep dish Fig Pie 25
Franchipan Tart 20 Savarin Sabayon 20 Coupe Mirivaine 35

ICE CREAM, ICES

Vanilla 25 Chocolate 25 Pistache 25 Coffee 25
Orange Water Ice 20 Lemon Water Ice 20 Meringue Glacee 30
Punch Romaine 20 Nesselrode Pudding 25 Sorbet Yvette 25
Biscuit Tortoni 25 Coupe St. Jacques 40 Sorbet au Marasquin 20

FRUITS In Season

Bananas 15 Apple 15 Orange 15 Pears 20 Grape Fruit 25 Malaga Grapes 30
Hot House Grapes 1 50 lb. Sliced fresh Pineapple 25 Casaba Melon 40

CHEESE

Edam 25 English Stilton 25 Gorgonzola 25 Pont l'Evecque 30
Camembert 25 Fresh Cream 20 Roquefort 25 Cheddar 20 Swiss 20

COFFEE, TEA, ETC.

Tea-Coffee with Cream 15-30 Cocoa-Chocolate 20 Milk 10
Buttermilk 10 Cream 15 Demi Tasse 10 Cafe Turc 25

Hotel Statler, Cleveland
Thursday, Jan. 2, 1913

A la Carte

Hors D'Oeuvres, Shell Fish, Crustaceanx and Cocktails

Blue Points 25 Cotuits 30 Lynnhavens 30 Cherry Stone 30 Little Neck 25
Lobster old fashion 75 Crab Meat Cocktail 65 Cocktail or Mignonnette sauce 5c extra
Hors d'oeuvres a la Russe 45 Sterlet Caviar on Ice 1 00 Blinis 50 Caviar Canape (2) 40
Tomato Suedoise 40 Sardines in Oil 40 Anchovy on Toast 35 · Anchovy Salad 40
Antipasto 50 Carciofini 50 Artichokes a la Grecque 85 Kieler Spratten 40 Mangoes 15
Sancisson de Lyon 40 Pickled Onions 15 Chow Chow 15 Chutney 15 Gherkins 15
Mustard Pickle 15 Pickled Walnuts 15 Radishes 15 Celery 20 Olives 20
Lobster Cocktail 65 Smoked Salmon 40

Soups

Chicken Consomme cup 20-basin 25 Beef Consomme cup 20-basin 25
Essence of Tomato 20 Clear Green Turtle cup 40-basin 50 Chicken Okra 25
Strained Gumbo cup 20-basin 25 Clam Broth plain, cup 20 Petite Marmite 35
Bellevue 25 Pea Soup 25 Tomato 25 Longchamps 25 Mongole 25 Colbert 35
Vermicelli 25 Julienne 25 Croute au pot 30 Onion Soup au Gratin 35 Chicken Tea 50
Beef Tea 50 Beef Blood 1 00 Cold consommes in cup 20 Garnishes of grated cheese 10

Fish

Broiled Whitefish 60, planked 65 Bluefish 60 Halibut Steak 50 Brook Trout (2) 85
Live Lobster 1 25 Maryland or Newburg 1 50 Broiled Salmon 55 Frog Legs plain 65
Black Sea Bass Meuniere 65 Poulette 90 English Sole, boiled or fried 1 00
Scallops, fried, brochette, sautes 50 Au Vin Blanc 75 Oysters a la Diable (12) 60
Casino (6) 40 A l'Ancienne (6) 40 Brochettes (12) 60 Cream Stew 40 Milk Stew 35
Soft Clams Canadienne 65, Steamed 50

Eggs

Boiled (2) 25 Fried 30 Poached 30 Scrambled, plain 35 Au Beurre Noir 35
Shirred 30 Hard boiled (2) 25 Omelette, plain 40 Parsley 40 Fresh Tomatoes 50
Asparagus Tips 55 Spanish style 50 Mushrooms 55 Kidneys 50
Benedict 50 Capucine 50

Steaks, Chops and Etc.

Mutton Chops (2) 65 Lamb Chops, each 25 English Mutton Chop 75
Mixed Grill 75 Veal Cutlet, plain or breaded 50 Lamb Kidneys (3) 50
Bacon (6 slices) 30 Sweetbreads, plain 60 Calf Liver and Bacon 40
Lamb Mignonnette (2) 75 Ham (2 slices) 40 Farm Sausages 40 Pigs Feet (3) 45
Half Chicken 75 Squab Chicken 1 25 White Jumbo Squab 1 10
Squab Guinea 1 25 Half Spring Turkey 2 50 Chicken Livers en Brochette 40
Pork Chops (each) 30 Porterhouse Steak 2 25 (for 3) 3 25 Tournedo 75
Small Steak 75 Small Sirloin 1 15 Sirloin (for 2) 1 50 Extra Sirloin 2 25
Small Tenderloin 1 00 Tenderloin (for 2) 1 50 Porterhouse 2 50
Chateaubriand 3 00 Club Steak 3 25 Honey Comb Tripe 40 Bacon 30
Deerfoot Sausages 40 Peanut Ham 45 Virginia 70
Planked Service 40c per person

LEFT HAND PAGE, A LA CARTE CARD, HOTEL STATLER. CLEVELAND.

Vegetables

French Peas 25 French String Beans 25 Flageolets 25 Spinach and Egg 30
Cauliflower 25 Beets in cream or butter 20 Boiled Onions 20 Stewed Tomatoes 25
Boiled Tomatoes 15c apiece Stuffed Peppers 15c apiece Broiled fresh Mushrooms 60
In cream Sous Cloche 65 Macaroni a l'Italienne or au Gratin 30 Milanaise 40 Rizetto 35
Cal. Asparagus 40 Artichokes 50 Stuffed Tomatoes 15c apiece Fried Egg Plant 25
Egg Plant Steak 40 Brussels Sprouts 30 French giant Asparagus 1 25 Cepes Bordelaise 45

Potatoes

Bermuda plain boiled 15 Cream sauce 20 Baked 15 Rissollees 20 Berlinoises 25
Fondantes 25 Sautees 20 Lyonnaise 25 Saratoga 15 Sarah 30 Fried 20 Lorette 30
Hashed brown 20 Hashed in cream 20 Macaire 20 Soufflees 40 Croquettes 30
Anna 30 Parisienne 25 O'Brien 25 Julienne 20 Sweet potatoes boiled, baked, fried 20
Grilled 25 Soufflees 40 Candied 30 Southern style 30

Cold Meats and Sandwiches

Half Roast Chicken 75 Turkey 75 Roast Squab 1 10 Whole Squab Chicken 1 25
Guinea Squab 1 10 Pate de Foie Gras 1 00 Roast Beef 60 Roast Lamb 50 Ham 45
Corned Beef 35 Beef Tongue 45 Pickled Lamb Tongue 40 Galantine 65 Assorted 60
Virginia Ham 55 Veal and Ham Pate in crust 50
Sandwiches—Beef, Ham, Tongue or Corned Beef 25 Club 40 Chicken 35 Caviar 40
Sardine 30 Foie Gras 60 Egg 30 Cheese 20

Salads

Lettuce or Lettuce and Tomato 30 Romaine 25 Chiffonnade 30 Beet 25 Statler 30
French Endive 40 Cucumber 30 Waldorf 30 Diplomate 30 Opera 45 Shrimp 60
Alexandra 30 Escarolle 25 Crab Flakes 65 Lobster 65

Desserts

Baba au Rhum or Kirsch 15 Carmel Custard 15 Petit Fours 25 Eclairs (2) 15
Omelette Soufflee Vanille 60 Omelette Celestine 60 Omelette Surprise 60 Alaska 60
Meringue Chantilly 15 Glacee 25 Assorted French Pastry 10c apiece Charlotte Russe 20
Vanilla Ice Cream 20 Chocolate 20 Pistache 20 All Fruit Cream 20 Sorbet Yvette 20
Lemon Water Ice 15 Orange 15 Coffee 20 Coupe St. Jacques 40 Biscuit Tortoni 25
Fancy Souvenir Ices 60 Nesselrode Pudding 25

Savorys

Welsh Rarebit 35 Golden Buck 45 Yorkshire Buck 50 Long Island Rarebit 45
Scotch Woodcock 50 Cheese Souffle 50 Angels on Horseback 45 Sardines on toast 40

Preserves

Orange Marmalade 20 Apple Sauce 20 Currant Jelly 20 Figs 25 Bar le duc Jelly 35
Honey 20 Brandy Peaches 30 Strawberry or Raspberry Jam 20 Dry Malaga Grapes 20
Honey in Comb 30

Cheese

Brie 30 Edam 25 Hilton 25 Gorgonzola 25 Camembert 25 Pont l'Evecque 30
Fresh Cream 20 Roquefort 25 Cheddar 20 Swiss 20

Coffee, Tea and Etc.

Tea-Coffee with cream 15-30 Cocoa-Chocolate 20 Milk 10 Buttermilk 10
Cream 15 Demi Tasse 10 Cafe Turc 25

RIGHT HAND PAGE, A LA CARTE CARD, HOTEL STATLER, CLEVELAND.

Breakfast

FRUITS AND PRESERVES

Strawberries 20 Gantaloupe 20
Grape Fruit 25 Orange 15 Oranges Sliced 15 Malaga Grapes 20 Apples 15
Bananas 15 Sliced Bananas in cream 20 Orange Marmalade 20
Orange Juice per glass 25 Grapes 25 Baked Apples 20 Rhubarb 15
Prunes in Claret 25 Honey 20 Bar le Duc 25

INDIVIDUAL 20 C.

Black Currant Jam, Raspberry Jam, Strawberry Jam, Plum Jam, Damsons Jam
Greengage Jam, Bramleberry Jam, Black Currant Jelly, Red Currant Jelly

CEREALS, CAKES, &c

Oat Meal 25 Hominy 25. Petit John 25 Cream of Wheat 25 Grape Nuts 20
Force 20 Shredded Wheat Biscuits 20 Toasted Corn Flakes 20 Post Toasties 20
Corn, Rice, Wheat, Buckwheat Cakes served with Maple Syrup 25
(All Cereals Served With Cream)
English Muffins 15 Buttered Toast 15 Milk Toast 20 Cream Toast 25 Waffles (3) 30

FISH

Salmon Steak 45 Whitefish 40 Filet of Sole Tartare 40 Finnan Haddie 35
Salt Mackerel 30 Codfish Cakes 35 Kippered Herring 35 Yarmouth Bloaters 35
Creamed Smoked Salmon 35 Filets of Turbot Portugaise 55
Brook Trout Meuniere 60 Fresh Scallops Newburg 55

EGGS AND OMELETTES

Boiled (2) 25 Fried (2) 30 Poached on Toast 30 Scrambled Plain 35
Ham or Bacon 15 cents extra Shirred 30 a la Turque 45 with Brown Butter 35
Omelette plain 35 with Parsley 35 Fresh Tomatoes 45 with Chicken Livers 45
Fresh Mushrooms 50 Spanish Style 45 Asparagus Tips 50
Poached Benedict 45 Chateau 45 Capucine 45

STEAKS, CHOPS, &c

Sirloin Small 75 Sirloin (2) 1.50 Small Tenderloin 80 Tenderloin (for two) 1.50
Hamburg Steak 60 Mutton Chops (2) 60 Lamb Chops (3) 75
English Chop 75 (20min) Veal Cutlet plain or breaded 50 Lamb Kidneys (3) 50
Broiled Bacon (5 slices) 30 Jones' Farm Sausages 35 Broiled Sweetbreads 60
Calf's Liver and Bacon 40 Beechnut Ham (2 slices) 40
Chicken Hash with Green Peppers 45 Lamb Kidneys sauté au Madère 50
Corned Beef Hash Browned 40 Pork Chop (1) 35
Chicken Cutlet with Asparagus Tips 45 Chicken Livers en Brochette 40

POTATOES

Baked 15 Fried 15 Sauté 15 Lyonnaise 15 Saratoga 15
Hashed Cream 15 Hashed Brown 15 au Gratin 15

COFFEE, TEA, &c

Tea per pot for one 20 for two 35 Coffee per pot for one 20 for two 35
Cocoa 15 Demi-tasse 10 Chocolate 20 Milk 10 Buttermilk 10. Cream 15
Special Coffee 25

Luncheon

August 20, 1912

COCKTAILS

Lobster Cocktail old fashion 65 Crab-meat Cocktail 60 Shrimp Cocktail 35
Lobster Cocktail 60

HORS D'OEUVRES

Wine Herring 60 Filet of Anchovies 40 Celery 25 Manzanilla Olives 25
Radishes 20 sweet Mangoes 20 Chutney 20 Chow-Chow 20 Pickled Walnuts 20
Sardines in Oil 40 Smoked Sardines 40 Pearl Onions 25

SOUPS

Consomme in cup 20 Chicken Broth in cup 20 Hot or Cold essence of Tomatoes 20
Split Pea 20 Mongole 20 Mock-Turtle 20
Cream of New Corn 20 Consomme Croute au Pot 20 Cold Essence of Tomatoes 20

FISH

Fried Frog Legs and Scallops, Tartare Sauce 55 Boiled Sea Trout, Sauce Hollandaise 45
Cold, Paupiettes of Turbot Venitienne 45

EGGS

Eggs en Cocotte a la Creme 40

ENTREES

Whole Broiled Squab Chicken with Bacon 80 Irish Lamb Stew with Barley 45
Smoked Beef Tongue Polonaise 50 Veal Cutlets a la Holstein 80
Duckling Saute with New Turnips 65
Cold, Sliced Turkey, Virginia Ham a la Gelee 65 Cold, Beef a la Mode Nivernaise 45

ROAST

Roast Ribs of Beef au Cresson 55

VEGETABLES

Cauliflower Cream Sauce 35 Corn on Cob 25 Stuffed Green Peppers 25
Stewed Tomatoes 20 Potatoes Pont-Neuf 15 Potatoes O'Brien au Gratin 20
Cepes bordelaise 30 French Peas 25 Spinach with Egg 30
Boiled 15 Baked 15 Baked Sweet Potatoes 15 O'brien 20 Mashed 15
Hashed Cream 15 French Fried 15

SALADS

Lettuce and Tomato 30 a la Russe 30 Romaine 25 Princesse 45
Chateau Laurier 30 Cucumber 30 Beets 25 String Beans 25 Chicken 60
Lobster 60 Chiffonade 30 Shrimp 45

DESSERTS

Sago Pudding 20 Orange Custard Pie 15
Apple Pie 15 Custard Pie 15 Pudding Diplomate 15 Caramel Cream 15
Rice Pudding 15 Deep Apple Pie 15 Assorted French Pastry 10c a piece
Gateau Moka 15 Coffee or Chocolate Eclairs (2) 15

ICE CREAM, ICES

Vanilla 20 Peach 20 Chocolate 20 Pistache 20 Coffee 20 Lemon Water Ice 15
Orange 15 Meringue Glace 30 Sorbet au Maraskin 20 Punch Romaine 20

FRUITS in Season

Bananas 15 Apples 15 Oranges 15 Grape Fruit 25 Malaga Grapes 40
Cherries 25 Sliced Pineapple 15

CHEESE

McLaren's 15 English Stilton 25 Gorgonzola 25 Swiss 20
Camembert 25 Trappist 20 Canadian Twin 15 Roquefort 25

COFFEE, TEA, ETC.

Tea per pot for one 20 for two 35 Coffee per pot for one 20 for two 35
Cocoa 20 Demi-tasse 10 Chocolate 20 Milk 10 Buttermilk 10 Cream 15
Special Coffee 25

Dinner

August 21, 1912

COCKTAILS

Crab Meat Cocktail 60 Lobster Cocktail 60 Lobster Cocktail old fashion 65
Shrimp Cocktail 35

HORS D'OEUVRES

Celery 25 Olives 25 Radishes 20 Canapes Moscovite (5) 35 Tomato Waldorf 35
Anchovies 35 Bismark Herring 40 Beluga Caviar in glass 1 00
Canape of Caviar (2) 60 Sardine in Oil 40

SOUPS

Chicken Okra with rice 25 Cream of Tomatoes 20 Mock Turtle, English style 20
Strained Gumbo in cup 20 Consomme in cup 20 Clam Broth in cup 20
Clear Green Turtle 50 Consomme Julienne 20 Split Peas 20 Mongole 20
Pure Jackson 20 **Consomme Jardiniere 20** **Cold Chicken Broth in Jelly 20**

FISH

Lobsters and Clams Newburg 1.25 Crab Flakes Maryland 70 Whitefish 40
Broiled Live Lobster 1.00 Stuffed Lobster (1) 50 Lobster saute a l'Americaine 1.25
Brook Trout Meuniere 60 **Baked Whitefish a l'Italienne 45**
Aiguillettes of Salmon Victoria 45 **Cold, Supreme of Bass a la Russe 45**

ENTREES

Spring Chicken Saute Signora 75 **Braised Sweetbreads Doria 65**
Leg of Lamb a l'Orientale 60 **Calf's Brains en Matelotte 50**
Beef Mignon Banquiere 75 **Devilled Marrow on Toast 50**
Cold, Veal and Ham Pie a la Gelee 50

ROAST

Roast Ribs of Beef 55 **Roast Stuffed Squab Guinea Hen, R. C. Jelly 75**

SALADS

Romaine 25 Lettuce and Tomatoes 30 Cucumber 30 Chiffonade 30 Beets 25
Chateau Laurier 30 Waldorf 30 Chicken 60 Lobster 60 Crab Flake 60

VEGETABLES

Boiled Potatoes 15 Baked 15 Mashed 15 Grilled Sweet Potatoes 20
Potatoes O'Brien 20 Hashed in Cream 15 Sautees 15 Stuffed Tomatoes (2) 30
Fried Egg Plant 25 French Peas 25
Corn on Cob 25 **Whole Spinach 20** **Artichokes Vinaigrette 45**
Stuffed Green Pepper 25 **Potatoes Parisienne 15** **Potatoes Croquettes 15**

DESSERTS

Pudding aux Noisettes 20 **Gelee aux Liqueurs 20**
Baba au Rhum 15 Omelette Souffle Vanille 60 Omelette Celestine 60
Caramel Custard 15 Alaska 60 Meringue Chantilly 15 Charlotte Russe 20
Assorted French Pastry 10 a piece Eclairs (2) 15

ICE CREAM, ICES

Peach 20 Vanilla 20 Chocolate 20 Pistache 20 Coffee 20 Lemon Water Ice 15
Orange 15 Meringue Glace 30 Sorbet au Maraskin 20 Punch Romaine 20
Nesselrode Pudding 35 Sorbet Yvette 25 Biscuit Tortoni 25 Coupe St Jacques 40

FRUITS IN SEASON

Bananas 15 Apples 15 Oranges 15 Grape Fruit 25 Malaga Grapes 40
Sliced Pineapple 15 Cantaloupe 20

CHEESE

McLaren's 15 English Stilton 25 Gorgonzola 25 Canadian Stilton 15
Camembert 25 Roquefort 25 Canadian Twin 15 Swiss 20

COFFEE, TEA, &c

Tea per pot for one 20 for two 35 Coffee per pot for one 20 for two 35
Cocoa 20 Demi tasse 10 Chocolate 20 Milk 10 Buttermilk 10 Cream 15
Special Coffee 25

Supper

HORS D'OEUVRES

Celery 25 Tomato Neva (1) 40 Ripe Olives 30 Queen Olives 25
Mignardises Moscovite (5) 35 Anchovies 35 Smoked Salmon 40
Beluga Caviar in glass 1.00 Sardine in Oil 40 Bismark Herring 40
Hors d'Oeuvres varies 50

OYSTERS, CLAMS, COCKTAILS, IN SEASON

Bluepointe 25 Malpecques 30 Little Necks 25 Cocktails 5 cents extra
Milk Stew 35 Cream Stew 40 Fried (10) 40 Broiled (10) 40 Casino (6) 45
A l'Ancienne (6) 40 A la Maryland 50 Patties (2) 50 A la Manhattan 40
Crab Meat Cocktail 60 Lobster Cocktail 60 Lobster Cocktail old fashion 65

HOT

Clear Green Turtle [cup] 35 Chicken Broth [cup] 20 Strained Gumbo [cup] 20
Essence of Tomatoes [cup] 20 Consomme Armenonville [cup] 20
Consomme [cup] 20 Lobster Newburg 1.25 Cardinale 75
Deviled stuffed Lobster [1] 50 Stuffed Crab (1) 35
Broiled Live Lobster 1.00 Large 1.50
Crab Meat Chateau Laurier 75 Newburg 70 Dewey 75 Patties Regence (2) 65
Supreme of Chicken Marie Christine 75 Minced Chicken a la King 1.50
Sliced Sweetbreads Mikado 1.50 Long Island Rarebit 45 Welsh Rarebit 40
Yorkshire Buck 50 Golden Buck 45 Scotch Woodcock 50 Souffle Fromage 50
Anges a Cheval 45 Sardines Diablees 40

Broiled Milk Fed Chicken 75 Broiled Spring Lamb Chops 75
Breast of Guinea Hen with Virginia Ham on Toast 95
Fillet Mignon Bearnaise 85 Broiled Royal Squab 85

Game in Season

Artichokes Hollandaise 45 Broiled Fresh Mushrooms 75 German Asparagus 60

COLD

Sliced Turkey 65 Tongue 50 Roast Chicken (half) 75 Roast Beef 55
Spring Lamb 60 Virginia Ham 50 Assorted Cold Meats 65
Boned Capon 60 [Individual] Pate de Foie Gras 65

SANDWICHES

Tongue 25 Chicken 35 Club 40 Ham 25 Sardine 30 Caviar 60 Cheese 25

SALADS

Chateau Laurier 30 Alexandra 40 Romaine 30 Russe 30 Crab Meat 60
Chicken 60 Lobster 60 Tomato Surprise [1] 40 Lettuce 30 French Endive 35

CHEESE

McLarens 15 Stilton 25 Gorgonzola 25 Trappist 15 Swiss 20
Camembert 25 Neufchatel 20 Roquefort 25

DESSERTS

Omelette Celestine 60 Omelette Soufflees Vanille 50 Omelette Surprise or Alaska 60
Meringue Chantilly 15 Eclairs [2] 15 Charlotte Russe 20 Biscuit Tortoni 25
Ice Cream Vanilla 20 Chocolate 20 Coffee 20
Lemon Water Ice 15 Tutti-Frutti 20 Sorbet Yvette 20 Nesselrode Pudding 25
Assorted French Pastry 10 a piece Souffle Benedictine 30 Coupe St. Jacques 40

FRUITS

Sultana Raisins 25 Bananas 15 Oranges 15 Grape Fruit 25
Sliced Pineapple 15

COFFEE, TEA, ETC.

Tea per pot for one 20 for two 35 Coffee per pot for one 20 for two 35
Cocoa 20 Demi-tasse 10 Chocolate 20 Milk 10 Buttermilk 10 Cream 15
Special Coffee 25

Palace Hotel — Diner

SAN FRANCISCO, Lundi le 15 Août, 1910

Huitres de Californie 35 Pointe Bleue 35 Little Neck Clams 35
Cocktails d'Huitres 35 de Clams 35 de Homard 50

Potages Consommé aux Quenelles de Brochet 60, 40 Agneau, Winchester 60, 40
Julienne Chiffonnade 40, 25 Tomate, Chantilly 50, 30 Petite Marmite 60
Consommé en tasse 30 Essence de Volaille en Tasse 40
Purée de Pois Sec aux Croûtons 40, 25 Fausse Tortue à l'Anglaise 40, 25
Crème de Concombres, Windsor 60, 40 Poulet au Combo Frais 60, 40

Hors d'Oeuvres Amandes Salées 30 Oeufs de Truite à l'Huile 60 de Lyon 35
Caviar Frais d'Astrakan 2.00, 1.00 Hors d'Oeuvres, Palace Hotel 25 Olives 25
Harengs Marinés, Bismarck 50 Celeri 25 Maquereau au Vin Blanc 60
Maïs Maille 40 Cornets de Saumon Gourmet 50 Thon Marine en verre 75

Poissons Truite de Lac, sur Planche, Palace 1.25 Sand Dabs, Grenobloise 75, 50
Pompano, Florida 1.00, 60 Aiglefin de l'Islande 75, 50 Carrelet, Chauchat 75
Saumon, Duglère 75, 50 Basse Rayée, Beaufort 60, 40
Eperlans au Riesling 75, 50 Saumon Froid, High Life 60, 40
Grenouilles, Sautées, Provençale 2.50 Filets de Sole, Marguery 1.00, 60

Entrees Aiguillettes de Filet de Boeuf aux Champignons Frais 1.25, 75
Canapés de Ris de Veau, Lorenzo 1.00, 60
Côtelettes d'Agneau, Victor Hugo 1.00, 60
Demi Canetons Poelé aux Petits Pois, Bonne Femme 1.25
Brochettes de Foies de Poulet, Nesselrode 1.00, 60
Homard Farcis, Xavier 1.50, 75
Beignets de Pommes Glacées au Rhum 60

Rotis Prets Côte de Boeuf 65 Agneau de Printemps 75, 50 Dinde 1.00, 60
Poulet 2.00, 1.00

Rotis a l'Ordre Pigeonneau Royal 1.00 Pigeonneau 75 Caneton 2.50
Poussin 1.25 Poulet de Saison roti ou grillé 2.00, 1.00

Froid Rôti de Boeuf 65, 40 Agneau de Printemps 75, 40 Jambon 60, 40
Langue de Boeuf Fumée 60, 40 Boeuf Salé 40, 25 Viande Assortie 75
Jambon de Virginie 1.25, 75 Jambon de Hambourg Importé à la Gelée 1.25, 75
Pâte de Foie Gras 1 00 Galantine de Chapon 1.00, 60 Dinde 1.00, 60

Legumes Jets de Houblon 60 Maïs Nouveaux 50, 30 Artichauts 50, 25
Asperges 75, 50 Haricots Verts Nouveaux 50, 30 Pois Nouveaux 60
Champignons Frais 1.00 Choux-fleurs, Hollandaise 40
Haricots de Lima Nouveaux 60, 30 Patates au Four 50
Pommes Nouvelles 25 Epinards 30; à l'Anglaise 40 Aubergines 50, 30
Tomates Farcies 60 Poivrons Verts Farcis 60 Macaroni 30 Gêpes, Bordelaise 75

Pommes de Terre Palace Grill 40 Maitre d'Hôtel 30 Sarah Bernhardt 40
Parisienne 30 Soufflées 40 Duchesse 40 au Four 20 Bouillies 15 Frites 20
Purée 15 Saratoga 20 Hachées à la Crème 30 Sautées 30 Lyonnaise 30

Patates au Four 50 25 Frits 50 Southern 60 Soufflées 60

Salades Crabe 75, 40 Poire d'Avocat 75, 40 Riverside 50 Waldorf 50
Palace Grill 50 Homard 75 Jardinière 50 Pointes d'Asperges 75
Volaille 1.00 Concombre 50 25 Tomate 50, 30 Celeri 50, 30 Laitue 25
Homard 60 Romaine 25 Escarole 25 Chicorée 25 Cresson 25 Panaché 60

Dessert Pouding de Ris et Pommes, Sauce Vanille 25 Tarte aux Cerises 15
Gateau aux Fraises, Chantilly 50 Pêche Flambée 60 Baba au Rhum 20
Tourte à l'Allemande aux Myrtilles 20 Napolitaine Charlotte 40
Flan à la Créme d'Orange 15 Ris Imperatrice 30 Gateau Noix de Coco 25
Charlotte Russe 30 Tarte aux Pommes 15 Flan au Potiron 15
Pâtisserie Parisienne 10 each Petits Fours 25 Marrons Glacés 30

Sorbets Romaine, Kirsch, Curaçao, Marasquin, Lalla Rookh, Crème de Menthe 30

Creme Glacee Banane Vanille, Fraises, Pistache, Café ou Chocolat 25
Fraisées Ecrasées 35

Glace d'Eau Orange 25 Citron 25

Fantaisie Bombe Sultana 40 Coupe Mexicaine 40 Surprise aux Fraises 2, 1.00
Nutmeg Alice 50 Fraises Mes-Rêves 60 Napolitaine 30
Pêche Melba 60 Pouding Nesselrode 35 Café Parfait 30
Biscuit Tortoni 30 Biscuit Glacé 25 Tutti Frutti 30 Meringue Glacée 30

Fruits Oranges 25 Bananes 25 Pamplemousses 30 Pommes 25 Poires 25 Fraises 40
Mûres 40 Framboises 50 Figues 40

Fromage Edelweiss 35 Camembert 25 Sierra 25 Edam 25 Crème d'Oregon 25
Roquefort 25 Neufchatel 25 Gruyère 25 Brie 25 Américain 25 Ananas 25

Cafe et The Demi Tasse 10 Café Turc 15 Special 1 tasse 30; 2 tasses 50

On ne sert de demi-portions qu'a une personne

DINNER CARD, THE PALACE, SAN FRANCISCO. PRINTED ON FOLDED CARD: IN FRENCH ON ONE PAGE, IN ENGLISH ON THE OTHER; TYPE FACE OF CARDS 5x10 INCHES.

Palace Hotel — Dinner

SAN FRANCISCO, Monday, August 15, 1910

Oysters &c. California 35 Blue Points 35 Clams 35

Cocktails Little-neck Clam 35 Oyster 35 Clam 35 Lobster 50

Soups Consommé with Quenelles de Brochet 60, 40 Lamb, Winchester 60, 40
Julienne Chiffonnade 40, 25 Split Peas with Croutons 40, 25
Tomato, Chantilly 50, 30 Mock Turtle, English Style 40, 25
Chicken Essence in Cup 40 Petite Marmite 60 Consommé in Cup 30
Cream of Cucumbers, Windsor 60, 40 Chicken with Fresh Gumbo 60, 40

Side Dishes Trout Roe in Oil 60 Celery 25 Thon Marine in glass 75
Fresh Astrakan Caviar 2.00, 1.00 Hors d'Oeuvres, Palace Hotel 25
Lyons Sausage 35 Radishes 15 Sardines 35 Kieler Sprotten 50
Corners of Salmon, Gourmet 50 Olives 25 Salami 35

Fish Planked Tahoe Trout, Palace 1.25 Sand Dabs, Grenobloise 75, 50
Pompano, Florida 1.00, 60 Striped Bass, Beaufort 75, 50
Salmon, Duglere 75, 50 Finnan Haddie 75, 50 Flounder, Chauchat 75
Smelts with Riesling 75, 50 Cracked Crab, Vinaigrette 80 50
Frogs, Sauté, Provencale 2.50 Fillets of Sole, Marguery 1.00, 60

Entrees Aiguillettes of Fillet of Beef, with Fresh Mushrooms 1.25, 75
Sweetbreads on Toast, Lorenzo 1.00, 60
Lamb Chops, Victor Hugo 1.00, 60
Potted Duckling with Peas, Bonne Femme, half 1.25
Brochettes of Chicken Livers, Nesselrode 1.00, 60
Stuffed Lobster, Xavier 1.50, 75
Glaced Apple Fritters with Rum 40

Ready Roasts Ribs of Beef 65 Chicken 2.00, 1.00 Spring Lamb 75, 50 Turkey 1.00, 60

Roasts to Order Royal Squab 1.00 Squab 75 Squab Chicken 1.25 Duckling 2.50
Spring Chicken, Roast or Broiled 2.00, 1.00

Cold Roast Beef 65, 40 Spring Lamb 75, 50 Smoked Beef Tongue 60, 40
Ham 60, 40 Corned Beef 40, 25 Assorted Cold Meats 75 Turkey 1.00, 60
Pâté de Foie Gras 1.00 Galantine of Capon 1.00, 60
Virginia Ham 1.25, 75 Special Imported Hamburg Ham 1.25, 75

Vegetables Asparagus 75, 50 New Corn 50, 30 Fried Egg Plant 50, 30
New String Beans 50, 30 New Peas 60, 40
Summer Squash 60, 40 New Lima Beans 60, 30 Hop Sprouts 50
Artichokes, Hollandaise 50, 25 Spinach, English Style 40 Spinach with Cream 30
Cauliflower, Hollandaise 40 French String Beans 50 Flageolets 50
Carrots with Cream 50 Baked Macaroni 30 Cèpes, Bordelaise 75

Potatoes Baked 20 Boiled 15 Fried 20 Mashed 15 Saratoga 20 Sauté 30
Hashed and Browned 30 Hashed with Cream 30 Lyonnaise 30 Soufflé 40
Palace Grill 40 Lorette 40 Macaire 35 O'Brien 30

Sweet Potatoes Baked 50 25 Fried 50 Southern 60 Soufflee 60

Salads Crab 75, 40 Lobster 75 Tomato 50, 30 Cucumber 50, 25
Palace Grill 50 Alligator Pear 75, 40 Riverside 50
Waldorf 50 Chicken 1.00 Lettuce 25 Romain 25 Escarole 25
Chicory 25 Doucette 25 Asparagus Tips 75 Frivole 60 Cress 25

Pastry Rice and Apple Pudding, Vanilla Sauce 25 Strawberry Short Cake 50
Peach Flambee 60 Neapolitan Charlotte 40 German Huckleberry Tart 20
Cherry Pie 15 Baba with Rum 20 Orange Custard Pie 15
Rice Imperatrice 30 Port Wine Jelly 20 Cocoanut Cream Cake 25
Apple Pie 15 Charlotte Russe 30 Pumpkin Pie 15 Glaced Chestnuts 30
French Pastry 10 each Assorted Fancy Cakes 25 Fiesta Sugar Wafers 15

Sorbets Roman, Kirsch, Curaçao, Maraschino, Lalla Rookh or Crème de Menthe 30

Ice Cream Banana, Vanilla, Strawberry, Pistache, Coffee or Chocolate 25
Crushed Strawberries 35

Water Ice Orange or Lemon 25

Fancy Ice Cream Bombe Sultana 40 Mexican Cup 40 Strawberry Surprise 2, 1.00
Strawberry Mes-Reves 60 Peach Melba 60 Neapolitan 30
Nutmeg Alice 50 Biscuit Tortoni 30 Meringue Glacée 30
Nesselrode Pudding 35 Café Parfait 30 Biscuit Glacé 25 Tutti Frutti 30

Fruits Plums 25 Oranges 25 Bananas 25 Grape Fruit 30 Apples 25 Pears 25
Cantaloup 40 Sliced Peaches and Cream, for one 30 Seedless Grapes for one 25
Nutmeg Melon 35 Strawberries for one 40
Figs for one 40 Blackberries for one 40 Watermelon 50

Cheese Edelweiss 35 Brie 25 Camembert 25 Stilton 25 Sierra 25 Oregon Cream 25
Roquefort 25 Gruyère 25 American 25 Neufchatel 25 Pineapple 25 MacLaren 35

Coffee, Tea Special Black Coffee, one cup 30; two cups 50
Demi Tasse 10 Turkish Coffee 15 Fresh Buttermilk 10

Half portions served to one person only

DINNER CARD, THE PALACE, SAN FRANCISCO. PRINTED ON FOLDED CARD: IN FRENCH ON ONE PAGE, IN ENGLISH ON THE OTHER; TYPE FACE OF CARDS 5x10 INCHES.

Palace Hotel Room Service Luncheon

San Francisco, Monday August 15, 1910

Oysters, etc California 40 Blue Points 40 Little Neck Clams 40

Cocktail Little-neck Clam 40 Oyster 40 Clam 40 Lobster 60

Soups Consommé with Quenelles de Brochet 70 Lamb, Winchester 70
Julienne Chiffonnade 45 Split Pea with Croutons 45 Tomato, Chantilly 60
Mock Turtle, English Style 45 Chicken Essence in Cup 45
Petite Marmite 70 Consommé in Cup 35

Side Dishes Cornets of Salmon, Gourmet 60 Olives 30 Celery 30
Fresh Astrakan Caviar 2.20, 1.10 Salami 40 Thon Marine in glass 85
Lyons Sausage 40 Radishes 20 Sardines 40 Kieler Sprotten 60

Fish Planked Tahoe Trout, Palace 1.40 Sand Dabs, Grenobloise 85
Pompano, Florida 1.10 Salmon, Duglere 85 Flounder, Chauchat 85
Striped Bass, Beaufort 85 Finnan Haddie 85 Smelts with Riesling 85
Cracked Crab, Vincennette 90 Cold Salmon, High Life 70

Eggs Poached Eggs, Index 85 Shirred Eggs, Bercy 70

Entrees Aiguillettes of Fillet of Beef, with Fresh Mushrooms 1.40
Sweetbreads on Toast, Lorenzo 1.10
Lamb Chops, Victor Hugo 1.10
Potted Duckling with Peas, Bonne Femme 1.40

Ready Dishes Ham Knuckles with Brussels Sprouts 90
Minced Roast Beef, Creole 85

Ready Roasts Ribs of Beef 70 Spring Lamb 85 Turkey 1.10 Chicken half 1.10

Roasts to Order Royal Squab 1.10 Squab 85 Squab Chicken 1.40
Spring Chicken, Roast or Broiled 2.20, half 1.10 Rack of Lamb 1.70

Cold Roast Beef 75 Spring Lamb 85 Smoked Beef Tongue 70
Ham 70 Corned Beef 50 Assorted Cold Meats 85 Turkey 1.10
Pate de Foie Gras 1.10 Galantine of Capon 1.10
Virginia Ham 1.40 Special Imported Hamburg Ham 1.40

Vegetables New Corn 60 Asparagus 85, 60 New Peas 70
Summer Squash 70 New String Beans 60
Lima Beans 60 Spinach, English Style 45; with Cream 35 Carrots and Cream 60
Fried Egg Plant 60,35 Artichokes, Hollandaise 60,30 Cauliflower, Hollandaise 45
French String Beans 60 Cêpes, Bordelaise 85 Flageolets 60 Baked Macaroni 35

Potatoes Baked 25 Boiled 20 Fried 25 Mashed 20 Saratoga 25 Sauté 35
Hashed and Browned 35 Hashed with Cream 35 Lyonnaise 35 Soufflé 45
Palace Grill 45 Lorette 45 Macaire 40 O'Brien 35

Sweet Potatoes Baked 60 Fried 60 Southern 70 Soufflée 70

Salads Palace Grill 60 Riverside 60 Waldorf 60 Crab 85
Tomato 70 Alligator Pear 85 Lobster 85 Cucumber 60
Chicken 1.10 Lettuce 30 Romain 30 Escarole 30 Chicory 30
Celery 60 Doucette 30 Asparagus Tips 85 Frivole 70 Cress 30

Pastry Strawberry Short Cake 60 Neapolitan Charlotte 45 Cherry Pie 20
German Huckleberry Tart 25 Baba with Rum 25 Rice Imperatrice 35
Apple Pie 20 Pumpkin Pie 20 Charlotte Russe 35 Glaced Chestnuts 35
French Pastry, each 15 Assorted Cakes 30 Fiesta Sugar Wafers 20

Sorbets Roman, Kirsch, Curaçao, Maraschino, Lalla Rookh or Crème de Menthe 35

Ice Cream Banana, Vanilla, Strawberry, Pistache, Coffee or Chocolate 30
Crushed Strawberries 40

Water Ice Orange or Lemon 30

Fancy Ice Cream Bomb Sultana 45 Mexican Cup 45 Nutmeg Alice 60
Strawberry Mes Rêves 70 Peach Melba 70 Biscuit Tortoni 35 Meringue Glacée 35
Nesselrode Pudding 40 Café Parfait 35 Biscuit Glacé 30 Tutti Frutti 35

Fruits Strawberries 45 Oranges 30 Bananas 30 Grape Fruit 35 Apples 30 Pears 30
Nutmeg, Melon 35 Raspberries 60 Figs 45 Seedless Grapes for one 30
Watermelon 55 Peaches and Cream for one 35 Plums 30

Cheese Edelweiss 40 Brie 30 Camembert 30 Sierra 30 Oregon Cream 30
American 30 Neufchatel 30 Pineapple 30 Roquefort 30 Gruyère 30

Coffee, Tea Special Black Coffee, one cup 35; two cups 60 Demi Tasse 15
Turkish Coffee 20 Fresh Buttermilk 15

No single order less than 25 cents

ROOM SERVICE LUNCHEON CARD, THE PALACE, SAN FRANCISCO; TYPE 5x10 INCHES.

Oysters

Shell Oysters received daily from Jacob Okers Co., Sayville, Long Island

Bluepoints, 25 Oyster Cocktail, 25 Cape Cods, 30 Little Necks, 25 Cocktail, 25
Steamed in Shell, Maitre d' Hotel . . . . 40 Fancy Pan Roast, Claypool 50
Roast in Shell, Chili Sauce 50 Broiled, Celery Sauce 50 Fried in Crumbs . . 40
Oysters, Casino, (baked with sweet peppers, chili sauce and piece of bacon) 60
Oysters en Brochette, (with bacon and mushrooms) 50
Oysters a la Diable, (broiled on toast with butter, lemon juice and pepper) 50
Creole Style, (rolled in flour, fried in butter, creole sauce) 50
Baked Oysters au Gratin, (cream sauce and Parmesan Cheese) 50
Baked Oysters, Italian Style, (with spaghetti, yolk of egg, bread crumbs, tomato sauce) . 50
Oysters, Louisiana Style, (scalloped, with okra, tomatoes and grated cheese) 40
Curry of Oysters, East Indian Style, (chafing dish) 1.25
Oysters a la Poulette, (stewed in cream and white wine, chafing dish) 1.25

Crab Flakes

Crabs and Crabmeat received daily from S. S. Coston, Crisfield, Maryland

Crab Cocktail . . . 40 Crab Flakes, Maryland 1.50
Deviled in Shell, each . . . 35 Crab Meat Pattie, each 40
Baked in Shell, Mornay, each 35 Crab Flakes, Newburg 1.50
Crab Flakes Saute, Meuniere, (fried in nut brown butter, parsley and lemon juice) . . . 50
Crab Flakes, Creole, (with okra, tomatoes, sweet peppers, diced ham, white wine) chfg d. 1.50

Lobsters

Lobsters received daily from Thorndike & Hix, Rockland, Maine

Broiled Live Lobster 1.00 Lobster Cutlets, Claypool Style . . . 60
Steamed Lobster with Drawn Butter 1.00 Baked Lobster in Shell . . 60-1.00
Lobster Cocktail . 50 Lobster Newburg 1.50
Broiled Deviled Lobster . . . . 1.00 Lobster Bordelaise 1.50
Stuffed Lobster . 60-1.00 Curried Lobster a l' Indienne . 1.50
Baked Lobster, Casino, (baked in shell, sauce of chopped bacon, green peppers and chili sauce) 75-1.25
Lobster American, (saute in shell with burned brandy and fancy cut vegetables) 1.50
Claypool Special Combination Chafing Dish, (scallops, oysters, lobster, crab meat and shrimps, Newburg sauce) 2.00

Scallops

Scallops received daily from Penobscot Fish Co., Rockland, Maine

Fried Scallops, Remoulade Sauce . . 40-75 Scallops Newburg 1.25
Scallops Saute, Brown Butter . . 40-75 Scallops en Brochette 50
Scallops Creole, (with green peppers, mush-rooms, tomatoes and onions, chafing dish) . 1.25
Scallops Saute, Vin Blanc, (with white wine and mushrooms, chafing dish) 1.25
Fried Scallops, Maryland, (with sweet corn and rasher of bacon) 50
Scallops en Coquille, Mornay, (in shell, with cheese and cream sauce) 50

Shrimps

Shrimps Saute, Creole, (with mushrooms, green peppers, olives, onions and tomatoes and timbal of rice) 1.25
Shrimps Saute, Mexicaine, (with olives, chili peppers, tabasco and rice) 1.25
Shrimps a la Poulette, (stewed in cream and white wine) 1.25
Shrimps Saute a l' Americaine, (saute with burned brandy, vegetables, etc.) . . . 1.50
Shrimp Pattie, Claypool, each . . . 40

Frog Legs

Fried Baby Frogs, Tartar Sauce 50-90 Frog Meat Saute, Poulette, (chafing dish) 1.50
Fried Jumbo Frogs, Remoulade Sauce, 60-1.00 Frog Meat, Newburg, (chafing dish) . . 1.50
Frog Meat, Club Style, (in chafing dish with mushrooms) 1.50
Frog Meat, Louisianaise, (with okra, tomatoes and mushrooms), chafing dish 1.50

Terrapin

Terrapin Maryland, (in chafing dish) 1.75 Terrapin a la Creme, (chafing dish) 1.75
Terrapin Saute au Champagne, chf'g d. 1.75 Terrapin Pattie, each 50

SHELLFISH MENU, THE CLAYPOOL, INDIANAPOLIS. DESIGNED TO BOOST SALES OF MOLLUSCS AND CRUSTACEANS: THE CARD WITH BORDER ILLUSTRATIONS DONE IN COLORS FROM LIFE.

General Bill of Fare

CLAMS—Stuffed, Nantaise 60 **Little Necks (half doz.) 25** **Little Necks Cocktail 30**

Relishes—Per Person

Missouri Ham 60 **Westphalia Ham 75** **Malossol Caviar 75** **Antipasto Lucullus 50** **Coreleffini in oil 30**

Celery .30	Melon Mangoes .25	Canape Lorenzo .40	Sardellen .40
Olives .20	Dill Pickles .15	Broiled Sardines on Toast .50	Cervalat Sausage .35
Radishes .20	Bengal Chutney .20	Bismark Herring .40	Salted Almonds .30
Caviar .60	English Walnuts .25	Mantjes Herring .30	Chow-Chow .25
Anchovies .40	Canape pate de foie gras .60		Artichokes in oil .30
Pin Money Pickles .25	Canape Russe .30	India Chutney .20	Salami Sausage .35

Soups—Per Person

Mock Turtle au Madere .20	Chicken Broth in cup .20	Onion Soup au gratin (20 min.) .40
Consomme Natural .20	" " with Rice .25	Clam Broth (hot or cold) .35
" Royal .25	Strained Gumbo en tasse (hot or cold) .25	Potage Mongol .20
" Colbert .30	Green Sea Turtle a l'Anglaise .40	Chicken Okra, Creole .20
" Vermicelli .20	Clear Green Turtle, Victoria .40	Bouillon in cup .20
" Julienne .20	Puree of Tomatoes .20	Tomato Bouillon, per cup .20

Fish—Per Person

Spanish Mackerel, broiled .50	Salmon Steak, broiled .60	Frog Legs, fried, tartare
Fried Halibut Steak .50	Salmon, Hollandaise .60	Frog Legs, poulette, chafing dish
Bluefish, broiled .50	Salt Mackerel, broiled or boiled .50	Crappie, Meuniere .50
Whitefish, broiled .60	Black Bass, broiled .60	Brook Trout au bleu, Hollandaise
Whitefish, planked .75	Filet of Black Bass, Meuniere .75	Brook Trout, Meuniere
	Pompano, broiled .60	

Shell Fish—Per Person

Lobster, broiled, Chili sauce .half 75	Lobster a l'Americaine .1 50	Crab Flakes and fresh Mushrooms in chafing dish .1 00
" deviled, a la Jefferson .. " 75	" Bordelaise .1 25	Crab Meat au gratin .60
" cold .. " 75	Fresh deviled Crab meat (2) in shell	
" a la Newburg .1 25	Fresh Crab Flakes, Maryland, in chafing dish	

Steaks

Small Steak .for one 90	Small Tenderloin, Bordelaise .for one 1 10	Club Sirloin with mushrooms .6 00
" " with onions .. " 1 10	Tenderloin .for two 1 50	" " Bordelaise .6 00
" " " mushrooms .. " 1 10	" casserole .. " 2 00	" " Copes .6 00
" " Creole .. " 1 10	" Bordelaise .. " 2 00	Yale Steak (service for six) .5 00
" " Bordelaise .. " 1 10	" mushrooms .. " 2 00	" " Bearnaise .6 00
Sirloin " .for two 2 00	Extra Sirloin .3 00	" " Bordelaise .6 00
" " with onions .. " 2 50	" " Bordelaise .3 75	Porterhouse .2 00
" " with mushrooms .. " 2 50	" " with Marrow .3 75	Extra Porterhouse .3 50
" " Creole .. " 2 50	" " Bearnaise .3 75	Tenderloin, Chateaubriant .3 00
" " Bordelaise .. " 2 50	" " with mushrooms .3 75	Filet Mignon, saute .75
" " casserole .. " 2 50	Club " Service for four .4 00	" " " Bearnaise .90
" " Stanley .. " 2 50	" " Creole .4 75	" " " Bordelaise .90
Small Tenderloin Steak .for one 90	" " Bordelaise .4 75	" " " Forestiere .90
" " " with onions .. " 1 10	" " Bearnaise .4 75	" " " Stanley .90
" " " " truffles .. " 1 25	" " Forestiere .4 75	Salisbury .1 00
" " " " mushrooms " 1 10	" " Service for six .5 00	" with onions .1 00
" " " Bearnaise .. " 1 10	" " Creole .6 00	Beefsteak, tartare .1 25
	" " Bearnaise .6 00	Hamburger Steak, plain .1 00

Chops and Cutlets—Per Person

Mixed Grill .75	Lamb Chops saute aux petits pois .75	Calf Sweetbreads, broiled .75	Pork Chops, plain or breaded (2) .60
English Mutton Chop (1) .75	Veal Cutlet (1) .50	Paprika Schnitzel .60	" " Charcutiere (2) .75
Mutton Chops (2) .60	Veal Chop, plain or breaded .60	Wiener Schnitzel .60	" Tenderloin, broiled or fried (1) 60
Lamb Chops (2) .60	Veal Chop, tomato sauce .75	Holstein Schnitzel .65	" " piquante (1) .75

Entrees—Per Person

Fried Chicken, savory (20 m) half .90	Emincee of Chicken, Portugaise .60	Calf Sweetbreads a l'Eugenie .1 00
Fried Spring Chicken, Maryland (20 m) half .90	Spring Chicken curried, au riz (20 min) half .1 00	" " Maryland, in chafing dish .1 00
Fried Chicken, country style (half) .80	Chicken a la King .1 00	" " saute with asparagus tips .90
Spring Chicken saute, Creole .90	" Liver en brochette .60	" " larded, with fresh mushrooms .1 00
" " " Marengo .90	Turkey Hash a la creme .60	Corned Beef Hash, browned .40
Minced " in cream .60	Fresh Mushrooms saute au Madere .75	" " " poached egg .50
" " with poach egg .75	" " sous cloche .75	Veal Kidney saute aux fines herbes (1) .50
Chicken Croquettes a la creme (2) .50	Broiled Fresh Mushrooms .75	" " with mushrooms .60
" " with green peas (2) .60	Sweetbread larded .80	

Miscellaneous—Per Person

Broiled Ham .40	Fresh Tripe saute, Creole .50	Fresh Pigfeet .40
Breakfast Bacon .40	Lamb Kidneys (3) .50	Calfhead Vinaigrette .50
Fried Ham and 2 Eggs, country style .50	Broiled Veal Kidney (1) .50	Scotch Woodcock .60
Fried Bacon " " " .50	" Calf Liver and bacon .50	Welsh Rarebit .45
Honeycomb Tripe .40	Baked Pork and Beans .40	Golden Buck .50

Articles not priced will not be served

FROM HOTEL JEFFERSON, ST. LOUIS. (FOLIO CARD MEASURES 18x13 INCHES.)

Eggs and Omelettes.—Per Person

Boiled (2) .25
Fried (2) .30
Fried au beurre noir (2) .35
Fried with marrow .50
Poached (2) .30
" on anchovy Toast (2) .50
Shirred, plain (2) .30
Special Barcelone .50
Belle Helene .50
Omer Pacha .50
Perigourdine .50
Scrambled, plain .35
" with ham or bacon .50
" chipped beef .50
" with tomatoes .50
" with asparagus tips .50
Omelette, plain .35
" with Tomatoes .50
" " Bacon .50
" " Ham .50
" " Cheese .50
" " Chicken Livers .50
" " Onions .50
Spanish Omelette .50

Game and Poultry

Broiled Chicken (half) .75
Chicken en casserole 2 00
Philadelphia Squab .75
Squab Chicken 1 25
Roast Chicken, whole to order 1 50

Vegetables—Per Person

String Beans .25
Stewed Tomatoes .25
Sugar Corn .25
French Peas .40
French String Beans .35
German Asparagus 1 00
Flageolets .35
Brussels Sprouts .30
Broiled Spanish Onions .30
Domestic Asparagus .75
Boiled Onions a la creme .
Green Peas .25
Lima Beans .25
Succotash .25
Corn Fritters .40
Corn au gratin .30
Asparagus Tips .60
Stuffed Tomato .40
Stuffed Green Peppers .40
French Mushrooms au Madere .50
Cauliflower .40
Broiled Tomatoes .40
Cepes, Bordelaise .90
Fried Eggplant .30
Boiled Rice a la creme .25
Spinach with egg .35
Spaghetti au gratin .40
" Italienne .30
" Milanaise .30
Macaroni au gratin .40

Potatoes

Baked Potatoes .15
French Fried .20
Lyonnaise .25
Hashed in cream .25
Gaufrette .40
Saute .20
Parisienne .25
Au Gratin .25
Pomme Rissolee .25
Hashed Brown .20
Saratoga Chips .20
Potatoes maitre d'hotel .25
Potatoes O Brien .30
Julienne .25
Sweetpotatoes grilled .30

Cold—Per Person

Spring Lamb .60
Roast Beef .60
Lamb Tongue .50
Tongue .50
Thon Marine .40
Turkey, sliced .60
Corned Beef .40
Sardines, per box .40
Roast Chicken, half .75
Ham .30
Pate de Foie Gras 1 00
Kalter-Aufschnitt .75

Sandwiches

Chicken, sliced .25
Club .35
Toasted Sardines .30
Eggs .30
Turkey .25
Ham .20
Toasted Caviar .30
Sardellen .30
Roast Beef .30
Tongue .20
Swiss Cheese .20
Pate de Foie Gras .60

Salads—Per Person

Tomato .40
Watercress .
Tomato, frozen (1) .35
Chicken .60
Combination .45
Macedoine .30
Domestic Asparagus, vinaigrette .75
Waldorf .30
German Asparagus, vinaigrette 1 00
Lettuce .40
Tomato en surprise (1) .40
Celery .30
Russe .60
Lobster .60
Shrimp .
Cucumber .35
Tomato, princesse (1) .40
Fresh Artichoke .
Jefferson Nut Salad .40
Grape Fruit .
Asparagus Tips vinaigrette .60
Lettuce and Tomato .45
Romaine .40

Pastry and Sweet Entremets

Meringue Chantilly .20
Lady Fingers .25
Macaroons .25
Assorted Cakes .25
Pie, per cut .15
Jelly du jour .20
Charlotte Russe .20
Cold Rice Pudding .15
German Pancake .50
Omelette with Jelly .50
Omelette au Kirsch .60
" Celestine .75
" Robespierre .60
" Souffee 1 00
" Isabelle .75

Ice Cream, Sherbets, Fancy Ice Cream and Punches—Per Person

Vanilla (French) .25
Chocolate .25
Strawberry .25
Pistachio .25
Coffee .25
Tutti Frutti .30
Lemon Sherbet .20
Raspberry Sherbet .20
Meringue Glacée .35
Nesselrode Pudding .35
Peach Melba .50
Baked Alaska 1 00
Parfait (all kinds) .30
Coupe Jefferson .50
Cuope St. Jacques .50
Biscuit Tortoni .30
Punch Benedictine .30
" Apricotine .30
" au Kirsch .30
" Romaine .30

Fruits—Per Person

Preserved Strawberries .25
" Peaches .20
" Mirabelles .25
" Melange .25
Preserved Raspberries .20
" Cherries .20
" Pears .20
" Apricots .20
Jelly—Orange Marmelade .20
" —Bar-le-Duc .50
" —Guava .25
Brandied Peaches .35
Brandied Pears .20
Imp. German Strawberries .45
" " Cherries .40

Cheese—Per Person

Provolo .30
Philadelphia Cream .20
Roquefort .20
Brie .20
Gorgonzola .20
Cottage .20
Edam .20
Gruyere .20
Camembert .20
Toasted Roquefort .30
Neufchatel .20
Young America .20

Pot Coffee (2) 25; (3) 35, Coffee Cup Pot 15 Cocoa 25 Chocolate 25 Tea per Pot 25 Hot Milk per Pot 15 Fer-Mil-Lac 10 Cream per glass 60

Special Coffee, per pot (1 cup) 25—additional cup 25 **Russian Caravan Tea, per pot 40**

A charge of 10 cents for rolls or bread where no meat or eggs are served.
An additional charge of 10 cents for all principal dishes. Five cents for all minor dishes when served in rooms. Aug. 10

CONTINUATION OF GENERAL BILL OF FARE, HOTEL JEFFERSON, ST. LOUIS.

BREAKFAST

Aug. 26

FRUIT—(per person)

Watermelon, slice..25 New Pears 25 New Plums..25 New Peaches with Cream..30 Sliced Pineapple..25
New Cantaloupe, half..25-40 New Baked Apple with cream 25 Grape Fruit (half)..20

Orange (1).....10 Orange Juice.....25 Grape Fruit Juice.....50
Orange Grape-Fruit Style.....20 Sliced Oranges (1).....20 Sliced Bananas and Cream.....25

Preserved

Wild Plum Jelly.....25 Melange.....25 Strawberries...20 Raspberries...20
Orange Marmalade.....20 Cherries.....20 Preserved Figs.....25
Brandy Peaches.....35 Pears.....20 .....
Peaches...20 Stewed Prunes...25 Apple Butter...25
Jams--Gooseberry..20 Greengage..20 Raspberry..20

DAIRY DISHES—(per person)

Oatmeal...25 Gluten Bread.....10 Cornbread....10 Corn Muffins....10 Shredded Wheat Biscuit.....25
Fried Mush 25 Indian Mush.....25 Assorted Rolls.....10 Mapl-Flake.....25
Griddle Cakes.....20 Fried Hominy.....25 Puffed Rice.....25
..... Comb Honey.....25 Toasted Corn Flakes.....25
Jefferson Waffles.....25 Grape Nuts.....25 Pettijohn Breakfast Food.....25
Cracked Wheat.....25 Post Toasties.....25 New Puffed Wheat.....25
Rice Biscuit with Cream.....25 ..... Ralston Wheat Food.....25
Toast—Dry....10 Buttered....15 Milk....20 Dipped....20 Cream.....30

EGGS—(per person)

Missouri or Virginia Ham and Eggs 75

Boiled (2).....25 Shirred (2).....30 Poached (2).....30
Fried (2).....30 au Beurre Noir (2).....35 Ham or Bacon with Eggs (2)....50

Scrambled

Plain.....35 Duvivier.....50 with Ham or Bacon.....50
Scrambled with Smoked Beef.....50 with Kippered Herring.....60 with Calf Brains.....50

Fancy Eggs (2)

Mornay.....50 Coquelicot.....50 Perigourdine.....50 Bohemienne.....50

Omelette

Plain.....35 Asparagus Tips.....50 Spanish.....50 Tomatoes.....50
Kidney.....50 Chicken Livers.....50 Chives.....50 Mushrooms.....50
Jelly.....50 Fresh Mushrooms.....60 Cheese.....50 Bread.....50

FISH—(per person)

Black Bass.....60 Whitefish.....50 Crappie.....50 Pompano.....60
Kippered Herring....40 Bluefish.....50 Halibut Steak.....50 Smelts.....50
Finnan Haddie 50 Yarmouth Bloaters...50 Kieler Sprotten.....40 Mackerel Roe.....40
Salted Codfish in Cream or Cakes..50 Boiled or Broiled Salt Mackerel (half)..50

MISCELLANEOUS (per person)

Pork Tenderloin.....50 Veal Cutlet Breaded, Tomato Sauce (1).....50 Honeycomb Tripe.....40
English Mutton Chop (1).....75 Fried Calf Brains Beurre Noir..50 Virginia Ham.....60
Mutton Chops (2).....60 Rump Steak.....60 Smoked Beef in Cream.....50
Lamb Chops (2).....60 Small Steak.....90 Corned Beef Hash.....40
Liver and Bacon.....50 Sirloin Steak.....2.00 " " " Poached Egg 50
Veal Chop (1).....50 Hamburger Steak.....75 Lamb Hash Green Peppers....60
Pork Chops (2).....50 Small Tenderloin Steak.....90 Chicken Hash Green Peppers..60
Broiled or Fried Ham.....40 ..... Fresh Pig Feet.....40
Bacon.....40 .....

POTATOES

Baked.....15 Saute.....20 Julienne.....20 au gratin.....25
French Fried.....20 Lyonnaise.....25 Saratoga Chips.....20 Hashed Brown.....20
Fried Sweetpotatoes.....30 German Fried.....25 Hashed in Cream.....25

BEVERAGES—

Pot Coffee (1 cup).....15 Postum Cereal.....35 Pint Bottle of Milk.....10
" " (2 ").....25 Small Pot Chocolate or Cocoa.....25 Hot Milk Per Pot.....15
" " (3 ").....35 Russian Caravan Tea, per pot ...40 Horlick's Malted Milk.....15
Tea per Pot.....25 Walker Gordon Buttermilk.....10 Certified Milk (1 bottle).....15

Per-Mil-Lac Milk 10

FROM THE JEFFERSON, ST. LOUIS: 7x11 INCHES.

Dinner St. Louis, Mo. April 25, 1912

Oysters and Clams

Oyster Stew 35, with Cream 40, Fried (6) 40 Blue Points 25, Cocktail 30
Cape Cods 35 Rockaways 35
Little Necks, half doz. 25 Cocktail 30 Stuffed Nantaise 50

Relishes

Westphalia Ham 75 Malossol Caviar 75 Delicatesse Herring 30 Antipasto Lucullus 50

Soups

Consomme Xavier 20 Potage Parmentier 20
Chicken Okra 20 Green Turtle 40 Split Peas 20 Essence of Chicken 25 Tomato 20

Fish

Fried Smelts a l'hoteliere 60 Broiled Shad with Roe maitre d'hotel 60
TO ORDER---Fried Scallops Tartare 60 Fresh Crab Meat Newburg 75
Softshell Crabs (2) 60 Fried Frog Legs Ravigote 1.00

Plats du Jour—Ready Dishes

Coeur de filet de Boeuf, Trianon 75 Sweetbread braiser Lucullus 80
Rooster Fries saute fines herbes (10 m) 80 Chicken saute Forestiere 80
English Mutton Chop, Jockey Club (15 m) 75 Rizotto Piemontais 40

Roasts Prime Ribs of Beef au jus 60, Extra cut 1.00 Stuffed Capon, chestnut dressing 65
TO ORDER---Fried Chicken Southern style (half) 75 Cornbread in 10 min. 10
Broiled---Chicken (half) 75 Guinea Hen (half) 75 Homer Squab 75
Fresh Mushrooms 75 Squab Chicken 1.25

Vegetables

Cauliflower 30 Broiled Spanish Onions 30 Spinach 25
California Asparagus 75 Wild Rice 25 Green Peas 25 Louisiana Sweetpotatoes 30
New Peas 40 New String Beans 30 New Buttered Beets 25
California Artichoke 40 New Asparagus, Hollandaise sauce 50
POTATOES---Au Gratin 20 New 20 In Cream 25 Mashed 15 Baked 15
Boiled 15 Hashed in Cream 20 Baked Sweetpotatoes 25 Candied Yams 30

Salads

Watercress 30 Romaine 35 Frozen Tomato 35 Dandelion 30 Field Lettuce 30
Cucumbers 35 Combination 40 Tomato 40 Lettuce and Grapefruit 50 Lettuce 35

Desserts

PIES---Apple 15 Lemon Custard 15 Boston Cream 15 Hot Mince 15
Butterbread Pudding, brandy sauce 15 Oldfashion Strawberry Shortcake 30
German Huckleberry Cake, whipped cream 15
Peach Tart 15 Champagne Jelly 20 Chocolate Eclairs 15
Cold Rice Pudding 15 Cold Cup Custard 15 Charlotte Russe 15

Ice Creams

Mixed 30 Vanilla 25 Chocolate 25 Coffee 25 Pistachio 25 Strawberry 25
Nesselrode Pudding 35 Coupe St. Jacques 50 Parfait aux Marrons 30
Cafe Parfait 30 Meringue Glacee 35 Peach Melba 50 Punch Benedictine 30
Frozen Tom-and-Jerry 30 Sherbets---Lemon 20 Raspberry 20

Fruit Fresh Pineapple 25 New Strawberries with cream 40 Apples 15

Cheese

Neufchatel 20 Port du Salut 20 Roquefort 20 Brie 20 Provolo 30 Cream 20
English Stilton 30 Gorgonzola 20 Imp. Chiffemann Camembert 20

Sassafras, glass 10 Russian Caravan Tea, per pot 40
Coffee or Tea per pot 25 Special Coffee per pot, 1 cup 25; additional cup 25
Demi Tasse 15 Sweet Milk 10 Fer-Mil-Lac 10 Buttermilk 10

DINNER CARD, THE JEFFERSON, ST. LOUIS.

LUNCHEON

SATURDAY, AUGUST 26, 1905

Clams and Oysters

Shinnecock Bay Clams 25 — Oak Islands 25 — Cocktail 30

Soups

Consommé Vermicelli 30 20 — Soupe Flamande 30 20
Hot or cold Chicken Consommé or Gumbo, cup 25 — Hot or cold Clam Broth, cup 25

Cold

Breast of Veal, Jardinière 40
Tripe Salad, Créole 40 — Crabmeat, ravigote 40

READY DISHES

Fish

Broiled Fresh Mackerel, mustard sauce, Jullenne potatoes 40

Joints, etc.

Roast Rib of Prime Beef au cresson 75 40
Braised Ox-tail, Bouquetière 40
Curry of Chicken with rice 45
Lamb Hash with green peppers 40
Ham with spinach 40
Eggs, Fontainebleau 40

Vegetables

New Beets sautéd au beurre 20 — *New Succotash 20*

Portions of Fish, Entrees, Joints, etc., are intended for one person only and the price of a portion will be added to bill for each additional person

Salads

Oriental 80 — Alligator Pear 50 — Asparagus Tip 40 — Grape Fruit 50
Potato 20 — Cold Slaw 15 — Tomato 50 30 — Lettuce 50 30 — Cucumber 50 30
Romaine 50 30 — Moderne 40 — Chiffonnade 50 — Jardinière 40
Lettuce and Tomato 50 30 — à l'Astor 40 — Tomatoes stuffed with cucumbers 50
Celery 50 30 — Lobster 1 00 60 — Chicken 1 00 60 — Crab 1 00 60
Chicory 50 30 — Salade de Bœuf, Parisienne 50 — Escarole 50 30
Mayonnaise 10 cents extra

Dessert

(Hot)—Steamed Fig Pudding, apricot sauce 15 — *(Cold)—Plum Pie 15*
Almond Jalousie 15 — *Caramel Custard 15* — *Brioche Parisienne 15*
Orange Custard Pie 15 — *Peach Shortcake 35* — *Rice Pudding 15*
Apple, Peach, Pineapple or Pear Tartlets 15
Chocolate, Vanilla or Coffee Eclairs 15

Hot-house Cantaloupe 75 40 — Charlotte Russe 25 — Assorted Cakes 20
Cantaloupe 50 30 — Peach Melba 40

Ice Cream

Vanilla, Chocolate, Strawberry, Pistache or Fresh Peach 25
Café or Chocolate Parfait 30 — Mixed 30 — Biscuit Tortoni 30
Iced Asparagus on toast, sauce chartreuse 35 — Biscuit Glacé 30
Tutti Frutti 30 — Charlotte Glacée 30 — Biscuit Astor 35
Meringue Glacée 30 — Coupe St. Jacques 40
Plombière Astor 60

Sorbets

Roman, Siberian, Cardinal, Lalla Rookh 30 — Yvette 30
Lemon, Orange, Strawberry or Raspberry 25

Cheese

Port du Salut 25 15 — Gorgonzola 25 15 — Gruyère 25 15
Edam 25 15 — Camembert 25 15 — Roquefort 25 15
American 15 — Philadelphia Cream 25 — Neuchâtel 25 15
Stilton 30 — Gervais 20 with Bar-le-Duc jelly 50

Coffee

Demi-Tasse 10 — Turkish Coffee 20 — Special 25 — A l'Astor 30
Iced Tea 15 — Iced Coffee 15

HOTEL ASTOR

Electric Cabs at a charge of 50 cents to any Theatre between 30th and 59th Streets, are in readiness at the 45th Street Entrance

FROM HOTEL ASTOR, NEW YORK.

Oysters and Clams

Shinnecock Bay Clams 25

Oak Islands 25 Cocktail 30

Hot

Sweetbread à la Maryland with fresh mushrooms 1 50

Jumbo Squab à l'étouffé 1 25 Poussin en cocotte 1 25

Soft Shell Crabs (each) 30 Stuffed Clams, Florentine 60
Lobster Cutlets, Victoria 75 Crab Flakes à l'Astor 1 25
Canapé, Marie Antoinette 60 Lobster, Bordelaise 1 50
Lobster à la Newburg 1 25 Lobster, broiled 1 00 deviled 1 15
Lobster, stuffed, each 40 Lobster en brochette 1 25
Scotch Woodcock 50 Grilled Sardines 50
Welsh Rarebit 35 Golden Buck 45
Yorkshire Buck 50 Pig's Feet, broiled 40
Stewed Tripe, Créole 50 Canapé, Lorenzo 60
Deviled Crabs, each 40 Deviled Lamb Kidneys 50
Grilled Bones 50 Deviled Bones 60

Long Island Rarebit 45

Cold

Crayfish Salad 1 00

Crab farci, ravigotte 40 Boned Capon, truffé 1 00 60
Beefsteak, tartare 70 Filet of Smoked Herring 40
Club Sandwich 35 Sardine Sandwich 30
Sandwich Regalia 30 Crab Salad 1 00 60
Lobster Salad 1 00 60 Chicken Salad 1 00 60
Chiffonnade Salad 50 Caviar Sandwich 30
Asparagus, vinaigrette 60 French Artichoke 50

Café Parfait 30 Biscuit Astor 35 Biscuit Tortoni 30
Coupe St. Jacques 40 Nesselrode 30

Demi-Tasse 10 Café Turc 20 Café Spécial 25
Café Astor 30

SUPPER SPECIALTIES, HOTEL ASTOR, NEW YORK.

Supper

Bluepoints 25 Lynnhavens 35

Beluga Caviare 1 50 Celery 50 Lyon Sausage 50
Nova Scotia Salmon 50 Antipasti 40
Pickled Lamb's Tongue 40 Spiced Cantaloupe 30

HOT

Chicken Broth per cup 30 Chicken Broth, Bellevue per cup 30
Consommé cup 25 Clam Broth cup 25

Terrapin 3 00 Snails 60
Oyster Crabs 1 00
Stuffed Lobster 60 Crab Meat crême gratin 1 00
Lobster, Cutlets, Cream sauce 75 Lobster, Bordelaise 1 25
Stuffed Crab 50 Broiled Lobster 1 00 Devilled Kidneys 50
Bouchée Capucine 1 00 Chicken à la Waldorf 1 50
Noisettes of Lamb, Armentiere 1 00 Sweetbreads, Pompadour 1 25
Canapé Lorenzo. 60 Canapé Waldorf 60
Scotch Woodcock 50 Welsh Rarebit 40 Yorkshire Buck 60

Broiled Chicken 2 00 half 1 00 Broiled Squab 90 Broiled Sweetbread 1 00
Tournedos of Filet, Cherron 1 50

Canvasback Duck 4 00 English Snipe 75 Mallard Duck 1 50
Red Head Duck 3 50 Imported Partridge 2 50 Ruddy Duck 2 00

Potatoes:—Fried 30 Sauté 30 Paille 30 Waldorf 30

COLD

Salmon Pie 1 25 Half Boned Imported Partridge 1 25 Crabs, Ravigotte 60
Beef à la Mode 75 Lamb 75 Plover 80 Boned Capon 1 00
Westphalian Ham 75 Squab 90 Virginia Ham 75
Mixed Cold Meat 75 with Chicken 1 00
Chaudfroid of Imported Partridge 1 25

Sandwiches:—Tongue 25 Chicken 30 Caviare 40
Sardine 30 Paté de foie gras 50 Club 35
Canapé à la Rex 50 Ham 25

Crab 75 Romaine 60 Japonaise 1 50 Russian 1 00 Cucumbers 60
Lettuce 60 Chicken 1 00 Tomato 60 Florida 75 Lobster 1 00

ICES IN SOUVENIRS 75

Nesselrode Pudding 40 Lallah Rookh 40 Mixed Cakes 25
Café Parfait 25 Eclairs 25 Coupe St. Jacques 60
Biscuit Tortoni 30 Tutti Frutti 40

Vanilla, Strawberry, Pistache, Coffee or Chocolate Ice Cream 25 Mixed 30
Apricot, Raspberry, Lemon, Orange or Pineapple Water Ice 25
French Coffee, Cup 15 Caramel Custard 30 Turkish Coffee 20

FROM THE WALDORF-ASTORIA, NEW YORK.

GENERAL BILL OF FARE

Oysters and Clams

Little Neck Clams..... 50
Clam Broth, in cup..... 50
Clam Fritters..... 50
Clam Cocktail 35

Relishes

Stuffed Mangoes..... 25
Pickled Walnuts 20
Anchovies..... 60
Smoked Salmon in Oil 50
Crab Flakes, Supreme..... 50
Assorted Relishes, Bellevue p. p. 50
Astrachan Caviar..... 1.75-50
Salted Almonds or Pecans..... 20
Pickled Oysters..... 50
Queen Olives..... 25
Tomato Neva..... 75
California Olives 20
Celery..... 20
Pimolas..... 20
Mixier Sprottes..... 50
Carciofini..... 60
Sardines 50
Radishes..... 25
Anchovies..... 50
Bismarck Herring..... 40
Herring in Wine..... 50
Lobster, Supreme..... 75

Soups

Chicken Broth, in cup, hot or cold 20
Consommé, plain, in cup, hot or cold 20
Consommé Julienne 50-20
Consommé Madrilene.....50-25
Consommé Printanier.....50-20
Purée of Peas with Croutons.50-20
Chicken Gumbo.....75-40
Chicken Okra 50-25
Tomato with Rice 50-20
Onion au Parmesan au Gratin 50-20
Green Turtle, clear.....1.00-60
Mock Turtle.....50-20

Eggs

Boiled..... 25
Shirred..... 20
Fried..... 20
Fried, with Bacon or Ham 45
Scrambled 25
" with Truffles..... 75
" with Mushrooms..... 60
Eggs, Benedictine..... 75
Scrambled with Smoked Beef... 50
Brown Butter 40
Poached on Toast 25
Omelette with Asparagus Tips.. 60
Omelette..... 25
" with Fine Herbs..... 25
" with Kidneys..... 60
Spanish..... 60

Fish

Brook Trout..... 1.00-60
Broiled Spanish Mackerel, Colbert..... 60-50
Broiled Salt Mackerel..... 50-45
Black Bass, broiled or sauted. 60-50
Striped Bass, Hollandaise... 60-50
Broiled Bisadish..... 50-45
Broiled Salmon Steak..... 60-50
Fried Frog's Legs, Tartar Sauce..... 1.00-60
Pompano, broiled 1.00-60
Filet of English Sole, Joinville. 1.25
Broiled Whitefish..... 60-60
Halibut Steak..... 60-45
Fresh Codfish..... 60-45
Broiled Live Lobster 1.25-75
Lobster Sauté à l'Americaine...1.75
Lobster Newburg 1.75-1.00
Crab Flakes, Maryland 1.75
Stuffed Deviled Crabs.....1.00-60
Deviled Stuffed Lobster....1.00-60
Scallops, fried or broiled..... 75
Finnan Haddie..... 50-45

Steaks, Chops, Etc.

Small Steak..... 75
Sirloin Steak.....1.25
Extra Sirloin Steak.....2.50
Porter House Steak.....2.25
Extra Porter House Steak.....4.00
Lamb Steak (1).....1.25
Tenderloin Steak.....1.25
Chateaubriand.....2.50
Canada Mutton Chop, one..... 60
Native Mutton Chop..... 75-40
Lamb Chops..... 75-50
Spring Lamb Chops (2) 90
Veal Chops, broiled 50-50
Pork Chops..... 60-25
Calf's Liver with Bacon..... 75-40
Squab Guinea Hen.....1.50
Roast Chicken 1.50-60
Broiled Chicken..... 1.50-60
Broiled Royal Squab 1.25
Dumbling.....2.50-1.50

Entrees to Order

Chicken en Casserole, Blackstone.....2.00
Supreme of Chicken, Toulouse..1.25
Chicken Croquette, with Peas..... 1.00-60
Breaded Veal Cutlet..... 60
Sweetbreads à la Becker 1.75-1.00
Sweetbreads in Shell..... 1.25-65
Welsh Rarebit 50
Golden Buck..... 60
Scotch Woodcock 65
Veal Kidneys, Devilled..... 55
Calf Brains, Brown Butter... 70-40
Broiled Sweetbread..... 1.25-65
Mignon of Filet of Beef, plain 1.25-65
Mignon of Filet of Beef, Cheron 1.50-80
Calf's Head à la Vinaigrette.. 90-50
Vol-au-Vent of Chicken à la Reine.....1.50
Canapé Lorenzo..... 50
Chicken Hash.....1.25-70
Lamb Kidneys Sauté Madére 90-50
Lamb Kidneys, en Brochette 75-50
Chicken a la King 1.50

Garnitures and Sauces

Capes, Bordelaise..... 50
Stanley..... 50
Bearnaise..... 25
Truffles..... 75
Bordelaise..... 50
Fresh Mushrooms..... 50
Printaniere 50
Asparagus Tips..... 50

Vegetables

Boiled Potatoes..... 20
Mashed in Cream or Browned Potatoes..... 25
Potatoes, French Fried or Sautées 25
" Lyonnaise or Mashed Browned..... 25
" Parisienne..... 40
" Sarah Bernhardt..... 40
" Mashed in Cream au Gratin..... 40
" Julienne..... 25
Potatoes Saratoga..... 25
" Stuffed..... 40
" Byron 40
" Lorette 40
" O'Brien..... 40
" Fried Country Style... 40
" Gaufrette 40
" Maitre d'Hotel..... 45
Spaghetti à l'Italienne..... 40
Spaghetti au Gratin..... 40
Fresh Mushrooms on Toast..1.25-65
Fresh Mushrooms under Bell.1.50-80
Boiled Rice..... 25
Beets, stewed in Butter..... 20
Lima Beans..... 50-20
Fried Egg Plant.....50-20
Cauliflower Hollandaise.....60-25
Cauliflower Sauté Fines Herbs 60-25
Spinach.....50-20
Stuffed Green or Red Peppers.60-25
Capes à la Bordelaise..... 75
Broiled Tomatoes..... 40
Broiled Onions..... 40
Artichoke, Hot, Hollandaise... 50
French Flageolets.....50-20
Small Carrots in Cream.....50-20
French Asparagus, large.....1.25
German Asparagus.....1.00
American Asparagus..... 60
Stewed Fresh Tomatoes,.....50-20
Bermuda Onions in Cream..... 40
Artichokes Bottom Sautés....75-40
French Peas..... 60-25

Cold Meats

Paté de Foie Gras..... 1.50-60
Boned Capon with Jelly... 1.50-60
Roast Beef..... 50-50
Spring Lamb..... 1.00-60
Smoked Beef Tongue.....75-40
Chicken and Ham Pie.....1.00-60
Assorted Meats.....1.25-75
Corned Beef.....75-40
Westphalia Ham 1.00-60
Virginia Ham.....1.00-60
Beef à la Mode.....75-40
Ham 60-40
Smoked Beef.....75-40
Half Roast Chicken..... 50

SANDWICHES: Ham.....25 Tongue.....25 Roastbeef.....35 Chicken.....35 Club .....40 Sardine..... 35

Salads

Potato..... 20
Tomato en Surprise, one..... 40
Celery.....50-20
Lettuce and Tomatoes.....50-25
Cucumber 50-20
Chicken 1.25-65
Lobster..... 1.25-65
Crab Flake.....1.25-65
Russian 1.00
Special Blackstone..... 1.00-60
Watercress.....50-20
Lettuce.....50-20
Alma 1.00-60
Alligator Pear..... 20-50
Romaine.....20-25

Pastry

Omelette Celestine..... 75
Omelette Soufflé..... 75
Omelette au Rhum..... 60
Omelette with Jelly..... 60
Peach or Apple Fritters..... 40
Soufflees: Vanille, Chocolate, Rothschild, Hazelnut..... 50
French Pancake..... 60
Apple Meringue au Kirsch..... 50
" Charlotte..... 50
Apricot Condé..... 50
Bar le Duc..... 40
Assorted Pastry, each..... 10
Eclairs, each..... 10

Ice Cream and Ices

Vanilla 25
Chocolate..... 25
Pistachio..... 25
Strawberry 20
Tutti Frutti..... 25
Raspberry 20
Nesselrode..... 20
Neapolitan 20
Fancy Form Ice Cream 25
Peach Melba 60
Biscuit Glace 25
Tortoni..... 25
Meringue Glacée, Vanille..... 40
Café Parfait..... 20
Coupe Eugenie..... 60
Coupe St. Jacques 50
Lemon Sherbet 25
Orange Sherbet 25
Raspberry Sherbet..... 25
Pineapple Sherbet..... 25
Rum Sherbet 25
Maraschino Sherbet 25
Kirsch Sherbet..... 25
Lalla Rookh..... 25

Fruits

Oranges, each..... 15
Grapefruit 50-20
Apples, each..... 15
Pears, each..... 20
Hot House Grapes..... 2.00
Stewed Rhubarb..... 20
Stewed Prunes 25
Fresh Stewed Fruit..... 40
Kings of Siam..... 20
Assorted Fruits..... 1.00

Cheese

Camembert..... 20
Brie..... 20
Roquefort..... 20
Imported Swiss..... 20
Neufchatel 50
Gorgonzola..... 20
Edam..... 20
Port du Salut..... 20
Stilton..... 20
Herkimer County..... 25
Canadian 20

COFFEE: Blackstone Special, Mandobling Java and Arabian Mocha..... 25-25 Turkish Coffee.....25 Demi Tasse..... 15

TEAS: Blackstone Special, English Breakfast, Oolong, Green, Ceylon, Sun Dried Japan, Orange Pekoe 25-25

HALF PORTIONS SERVED TO ONE PERSON ONLY

An additional charge of ten cents on all items of fifty cents or over, and five cents on all items under fifty cents will be made when served in private rooms

FROM THE BLACKSTONE, CHICAGO. CARD MEASURES 10x13 INCHES.

Saturday, 18th May, 1912

BILL OF FARE.

	s.	d.
SIMPSON'S FISH DINNER, consisting of three kinds of Fish (Including Cheese, Butter, Salad, Etc.)	3	9
Dinner from the Joint (Including Vegetables, Cheese, Butter and Salad.)	2	6
Dinner from one Special Dish (Including Vegetables, Cheese, Butter and Salad.)	2	6
Dinner from one Special Dish, with Joint to follow	3	0
Dinner from two Special Dishes	3	6

JOINTS, 2/6

A succession of Fresh Joints served daily from 12 noon to 9.30 p.m.
(Including Vegetables, Bread, Cheese, Butter and Salad.)

12.0 to 9.30 — Saddle Mutton, Roast Sirloin Beef

1.0 — Saddle Mutton. Roast Sirloin Beef. Boiled Beef. Fore Quarter Lamb. Calves' Head and Bath Chap

5.30 — Boiled Beef. Roast Sirloin Beef. Saddle Mutton

6.0 — Saddle Mutton. Roast Sirloin Beef. Fore Quarter Lamb. Rump Steak and Kidney Pudding

7.30 — Saddle Mutton

SOUPS.

	s.	d.
Turtle, clear or thick	3	0
Scotch Hotch-Potch	1	0
Asparagus	1	6
Ox Tail, clear or thick	1	0
Chesterfield	1	0
Clear Mock Turtle	1	6
Julienne	1	0
Macaroni	1	0
Gravy	1	0
Vermicelli	1	0
Tomato	1	0

NOTE.—If served with Joint or Special Dish to follow, 6d. less will be charged for each of the above.

FISH.

	s.	d.
Salmon and Lobster Sauce	2	6
Turbot and Lobster Sauce	2	0
Curried Turbot	2	0
Fried Turbot	2	0
Sole Souchet	2	0
Salmon Cutlets and Piquant Sauce	2	0
Curried Prawns	1	6

Freshly cooked Salmon and Turbot (the whole fish) served daily from 12 noon to 9.30 p.m.

	s.	d.
Fish Pie	1	0
Fish Balls or Cakes	1	0
Fried Whiting	1	0
Whitebait	1	6
Stewed Eels, Port Wine or Parsley and Butter Sauce	1	6
Fillet of Sole, Fried or Boiled	2	0
Sole, Fried, Grilled, or Boiled	2	0

NOTE.—If served with Joint or Special Dish to follow, 6d. less will be charged for each of the above.

Plain Lobster - 2/6 **Lobster Salad - 3/-**
Lobster Mayonaise 3/6 **Salmon Mayonaise 3/-**
Cold Salmon and Tartare Sauce 2/6

TYPICAL BILL OF FARE OF THE FAMOUS SIMPSON'S TAVERN, LONDON.

SPECIAL DISHES, 2/6

(Including Vegetables, Cheese, Butter, Bread and Salad.)

Stewed Neck Lamb and Peas

Curried Chicken — Chicken Marengo — Haricot Mutton
Fricassee Chicken — Stewed Pigeon — Curried Fillets of Mutton
Stewed Rump Steak — Stewed Kidneys

FROM THE GRILL (15 to 30 minutes).

	s.	d.		s.	d.
Mutton Cutlets, Tomato or Piquant Sauce	2	6	Porterhouse Steak	4	6
Rump Steak	2	6	,, ,, for two	7	6
Grilled Fowl and Mushroom Sauce	3	0	Mixed Grill—Chop, Kidney and Sausage	2	6
Chump Chop	1	6	Two Kidneys	1	3
Loin Chop	1	3			

(Above including Vegetables, Bread, Butter and Salad.)

VEGETABLES.

NEW PEAS 1/- per portion
ASPARAGUS 1/- per portion
GRILLED MUSHROOMS ON TOAST 1-

Beetroot, 3d. Tomato, Plain, 3d. Tomato, Grilled, 4d.
Cucumber, 3d. **New Potatoes, 3d.**

SWEETS.

Sago Pudding	6d.	Prunes and Rice	6d.
Mixture of Fruit	6d.	Apple Pie	6d.
Figs and Rice	6d.	College Pudding	6d.
Orange Fritters	6d.	Sweet Omelette	1/-
Apple Fritters	6d.	Lemon Pudding	6d.
Madeira Jelly	6d.	St. Clair Pudding	6d.
Rhubarb Pie	6d.	Rum Omelette	1/6
		Stewed Rhubarb and Rice	6d.

ICES

Raspberry Cream - 9d.
Lemon Water - 9d.

SUNDRIES.

Anchovy Toast, Fish or Paste	9d.	Anchovies, Plain	6d.
Macaroni with Cheese	6d.	Poached Eggs on Toast	9d.
Macaroni with Tomatoes	6d.	Sardines on Toast	9d.
Welsh Rarebit	6d.	Bloaters Roes on Toast	9d.
Buck Rarebit	9d.	Stewed Cheese	6d.
Scotch Woodcock	1/3	Red Currant Jelly	3d.
		Olives	6d.

TEA AND COFFEE.

Tea, per cup, 6d. Tea, per pot, 1/- Coffee, small cup, 4d., large, 6d. Cream, 3d.

DESSERT.

STRAWBERRIES AND CREAM 1/6 per portion
Oranges, 3d. each Almonds and Raisins, 9d. **Apples, 3d. each**

Attendance, 3d. each person, charged in the Bill.

SOURCE PERRIER, the Champagne of Table Waters Half-pint. 4d. Pint. 6d. Quart. 1/-
FINE OLD TAWNY PORT, 8d. per glass.
BASS & CO.'S PALE ALE on Draught.

TYPICAL BILL OF FARE OF THE FAMOUS SIMPSON'S TAVERN, LONDON.

OYSTERS AND CLAMS

Little Neck Clams Cocktail 30
Clam Cocktail.....30
Baked Little Neck Clams in Shells, "The Rice".60
Clam Fritters.....40
Little Neck Clams, Newburg 60
Clam Poulette.....60
Shinecock Clams.....30

RELISHES

Olives 15
Grape Fruit Cocktail...50
Stuffed Celery, Eva....35
Celery 25
Bismarck Herring.....30
Anchovies 30
Sardines 30
Antipasto 45
French Lyon Sausage..35
Clams Marinee.....30
German Salami.....30
Tomato, "The Rice"...30
Assorted Hors d'Oeuvres, per person.....40
Ripe Olives.....20
Russian Caviar on Toast.50
Clams Moscovite.....30
Fresh Caviar de Beluga 1.25
Lobster Cocktail.....50
Crab Flakes Cocktail...50
Canape Demidoff.....35

SOUPS

(In Cup)

Chicken Broth.....20
Consommé 20
Essence of Tomato.....25
Clam Broth.....20

(per person)

Puree of Green Peas.....20
Cream of Tomatoes.....25
Mongol 25
Petite Marmite.....35
Gumbo Créole 25
Green Turtle 35

EGGS *(per person)*

Boiled 20
Poached 30
Fried 25
Ham and Eggs.....40
Bacon and Eggs.....40
Shirred 30
Shirred à la Bercy.....40
Scrambled 30
Scrambled with Truffles..60
Scrambled with Asparagus Tips 50

Poached Specials

Bénédict (1).....40
Florentine (1).....35
Grand Duc (1).....45

OMELETTES

Plain 35
With Ham 40
With Fine Herbs.....40
With Mushrooms 45
With Fresh Mushrooms....60
With Kidney 50
With Chicken Liver.....50
Spanish 50

READY
Dinner Specialties

MAY 17, 1913

(per person)

SOUPS

Okra Creole 20

Cream of Texas Corn, Houston 20

FISH

Broiled Spanish Mackel, Maitre d'Hotel 40

Red Snapper, Livournaise 40

ENTREES

Individual Planked Mignon Steak with Vegetables "The Rice" 75

Half Spring Chicken Maryland, Asparagus Tips 75

Larded Sweetbreads, with Mushrooms, Garden Peas, 60

FISH *(per person)*

Boiled ro Fried

Rock Bass.....40
Sheepshead 35
Red Snapper.....35
Filet of Gulf Trout.....35
Tenderloin of Gulf Red Fish 35
Pompano 60
Broiled Spanish Mackerel.40

Extra Sauces for Fish.

Anchovy Butter.....15
Hotelieré 10
White Wine Sauce.....15
Laguipiere 25
Arlesienne 20
Fin de Siecle.....25
Mornay 15
Duxelles Gratiné 25

Crab Flakes Windsor.....50
Crab Provençale 50

Fried Scallops, Tartare....40
Scallops, Nimoise.....40
Scallops, Polignac.....50

Broiled Lobster.....1.25
Plain, with Mayonnaise, half 65
The Rice.....75
Cardinal 75
Newburg (for 2).....1.50

Oyster Crabs, Fried.....60
Little Neck Clams Casselette, Maryland.....60
Devlled Oyster Crabs and Clams 60
Diamond Back Terrapin..2.50
.....

STEAKS, CHOPS, ETC.

Breakfast Steak.....60
Small Sirloin Steak.....75
Sirloin Steak (for 2)..1.25
Sirloin Steak, Minute...60
Extra Sirloin Steak....2.00
Extra Sirloin Planked, "Hotel Rice" 2.75
Club Sirloin Steak.....2.00
Club Steak Planked, "Hotel Rice" 3.00
Porterhouse 2.00
Filet Mignon.....75
Tenderloin Steak.....1.00
Chateaubriand 2.50

Garniture and Sauces for Steaks.

Bordelaise 20
French Mushrooms.....20
Truffles 35
Planked 50
Bearnaise 20
Anchovy Butter 25
Smothered or Fried Onions 15
Hamburger Steak.....60
English Mutton Chop...75
Mutton Chop (1).....30
With Strip of Bacon..35
Lamb Chop (1).....30
With Strip of Bacon..35
Lamb Chops (2).....50
Veal Chop (1).....30
With strip of Bacon..35
Veal Chops, Plain (2)..50
Veal Chops, Milanaise..65
Wiener Schnitzel.....50
Veal Cutlet à la Napolitaine 60
Pork Chop (1).....30
Pork Chop, Italian.....40
Pork Chop, Sauce Robert.40
Escalope of Veal.....50
Lamb Kidneys with Bacon 40
Broiled Veal Kidney....40
Calf Liver with Bacon..30
Hotel Rice "Mixed Grille" .....,70

POULTRY

Half Broiled Spring Chicken on Toast...75
Whole 1.50
Squab Chicken.....1.00
Half Milk-Fed Chicken..90
Imperial Squab.....75
Capon 4.00
Celery-Fed Duckling..2.00
Spring Turkey.....3.75-1.90
Half Guinea Chicken....85
Whole 1.60
.....
Minced Chicken à la King 70
Patties of Chicken à la Reine (2).....60
Breast of Chicken with Virginia Ham, Sous Cloche Favorite.....1.00
Chicken Casserole Bourgeoise (for 2)..2.00
Breast of Chicken.....1.00
Supreme of Guinea Chicken, Cafe de Paris...1.25
Guinea Chicken en Casserole (for 2).....2.00
Guinea Hen Mascotte, (for 2).....2.00

ENTREES TO ORDER *(per person)*

Lamb Kidney Sauté....40
Lamb Kidneys with Fresh Mushrooms....60
Croquettes of Chicken, with Peas 50
Breaded Veal Kidney...50
Sweetbread, Financiere.90
Broiled Sweetbread, Maitre d'Hotel.....75
Sweetbread, Braisé, with Peas 75
Escalope of Sweetbread, Virginia 85
Ragout Lucullus 85
Calf Brains, Brown Butter 40
Tournedos, Mousquetaire 90
Tournedos, Beraud....1.00
Tournedos, Marchand de Vin 90
Sweetbread Sous Cloche with Fresh Mushrooms.1.00
Pigs' Feet, Devlled Sauce 45
Calf's Head, Vinaigrette.45
Calf's Head, Turtle Style 55

COLD DISHES (*per person*)

Crab Ravigotte (1).....40
Veal and Virginia Ham Pie 40
Terrine of Goose Liver with Truffles, Strassbourg 60
Steak Tartare 75
Boned Capon with Port Wine Jelly.....60
Ham 35
Virginia Ham.....50
Westphalian Ham.....50
Smoked Beef Tongue...40
Corned Beef 35
Roast Beef 50
Roast Lamb 45
Assorted Cold Cuts à la Gelée.....60
Empress Squab.....75
Sliced Chicken 50
Sliced Turkey 50
Roast Spring Chicken 75-1.50
Half Lobster.....75

SANDWICHES

Club 35
Ham 20
Roast Beef 25
Tongue 20
Chicken 25
Cheese 20
Sardines 25
Caviar 35

VEGETABLES (*per person*)

Artichoke 50
New Peas 25
New String Beans.....25
Lima Beans 20
Spinach 25
Cauliflower 25
Egg Plant 20
Stuffed Tomato 20
Stuffed Green Pepper.....20
Brussel Sprouts 25
Fresh Mushrooms 50
French Peas 25
French String Beans.....25
French Flageolets 25
Artichoke Bottom 30
Cepes, Provençale 35
California Asparagus.....35
French Asparagus.....75
German Asparagus.....75
Macaroni or Spaghetti, Parmesan 25
Napolitaine 25
Au Gratin.....30

POTATOES

Baked 10
Hashed or Stewed in Cream.20
Boiled Bermuda 10
Au Gratin 25
Hashed Browned 20
Sauté 20
Lyonnaise 25
French Fried 15
German Fried 20
Soufflées 35
Gaufrette 25
Broiled Sweet 25
Fried Sweet 20
Soufflées Sweet 35
O'Brien 25
Special Stuffed, Baked....25

READY
Dinner Specialties
(CONTINUED)

ROASTS

Roast Prime Ribs of Beef 50
Roast Stuffed Turkey Cranberry Sauce 60
Half Roast Celery Fed Duckling, Sweet Potato Croquettes 80

VEGETABLES

New Peas Bonne Femme 15
New Asparagus, Hollandaise 25
New Wax Beans, Poulette 15
Stuffed Tomato, Provencale 20

DESSERT

Pear Conde, Cognac Sauce 25
Fresh Strawberry Shortcake, with Cream 25
Green Apple Pie 10
Lemon Meringue Pie 15
Alicante Wine Jelly 20
Baba au Rhum 15
Coupe "Rice Hotel" 30

SALADS (*per person*)

Lettuce 25
Lettuce and Tomato.....30
Romaine 25
Escarole 25
Endive 30
Cucumber 30
Tomato 30
Potato 25
Fetticus, Beets and Celery.30
Chiffonade 30
Macedoine 35
Combination 30
Watercress 35
Fresh Fruit 50
Lobster or Chicken.....50
Crab Flakes 50
Mayonnaise of Lobster or Chicken 75

PASTRY AND DESSERT

Omelette Surprise, Virginia.50
Omelette Surprise, Louise.50
With Bar-le-Duc.....50
Omelette Soufflée, Rothchild 50
Peach à la Prunelle.....50
Crepes, Suzette 30
Macaroons 20
French Pancakes 30
Parisien Apple Tart.....15
Vienna or French Pastry (1) 10
Mixed Cakes 25
Rice Pudding 20
Cup Custard 20
Custard Pie 15
Cream Puff 15
Napoleon 15
Brioche 10
Pecanisques 15
Hickorylsques 15

ICE CREAM, ICES, CUPS, ETC. (*per person*)

Nesselrode Pudding....30
Biscuit Praliné 30
Biscuit Tortoni 30
Plombière Glacée.....30
Meringue Glacée.....30
Parfait, "The Rice"....30
Parfait Coffee 30
Parfait Tosca 30
Mandarine Granite 25
Raspberry Sherbet 20
Lemon Sherbet 20
Sherbet à la Prunelle...20
Sherbet Yvette 20
Sherbet Chartreuse.....20
Coupe "The Rice".....30
Coupe Loies Matthews..30
Coupe Jacques.....30
Coupe Mirette.....30
Vanilla 20
Moka 20
Caramel 20
Chocolate 20
Strawberry 20
Mixed 25

FRUIT (*per person*)

Strawberries with Cream 30
Compotier of Assorted Fresh Fruit 40
Orange 15
Apple 10
Grape Fruit 20
Pineapple 20
Tangerines 20
Grapes, Malaga.....25
Fresh Apple Compote..25
Baked Apple, Plain.....15
With Cream 20
Fresh Rhubarb 15

BRANDIED FRUIT, ETC. (*per person*)

Brandied Peaches, Cherries or Figs.....35
Brandied Pear 35
Marrons in Brandy.....35
Bar-le-Duc 25-40
California Cherries.....25
Peaches or Pears.....25

CHEESSE (*per person*)

Gorgonzola 20
Gervais with Bar-le-duc.40
Edam 20
Gruyere 20
Camembert 20
Midget Gonda 50
Mont d'or.....50
Port du Salut.....20
Brie 20
Roquefort 20
Stilton 20

COFFEE, TEA, ETC. (*per person*)

Pot Coffee, small.....15
Large Pot 25
Demi Tasse 10
Arabian Moka Java with Cream 20 (for 2).....35
Turkish 25
à la Diable.....30
Young Hyson 15
English Breakfast.....15
Special Certified Milk..10
Ceylon, Oolong or Orange Pekoe.....15
Chocolate or Cocoa.....15
Special Cream.....25

The Finest Butter served in The Rice Restaurants is made Daily in the Hotel, assuring absolute purity and unique quality.

RICE HOTEL, HOUSTON, TEXAS; RIGHT HAND PAGE. SPECIALTIES CARD ATTACHED.

STOREROOM BOOKKEEPING (AMERICAN PLAN).

There is no fixed method for storeroom bookkeeping. Nearly every steward has some idea of his own in which he desires this branch of his department conducted. When it devolves on him to start a new system in some house that is just being opened for business, he goes to the stationer and has a set of books made to suit his plans, and if the method is practical will be the adopted system of that particular house. He usually adopts a plan which will enable him to keep well informed in regard to expense of his department and make prompt and accurate reports to the management. However, of late years, the march of progress in this department has kept pace with the advancement of modern hotel keeping, and systems are being evolved by well-known stewards which are practical and comprehensive and are met with approval by hotel men in general. This will have the effect to make hotel storeroom bookkeeping more uniform.

The steward is proud to have a well-kept set of books in his storeroom. They show business tact and are invariably subject to comment.

The object of storeroom bookkeeping is to enable the steward to observe from day to day the receipts and disbursements of supplies and whether properly and economically handled, and also to guard against leakages.

A simple yet comprehensive system which I have found to meet all requirements, and is extensively used, is a set of three books, namely, a receiving book, an issue book and a stock book.

The receiving book is a plain day book or journal (such as is used in all business houses), in which is entered the quantity, kind and price of goods as they are received. Afterward these entries are compared with the regular invoices, and the latter approved (or returned for correction if necessary) by the steward and sent to the office to be audited.

The issue book is for entering in the requisitions as they come from the different departments and are filled.

The stock book is used to record all goods on hand on the day of stock taking—usually once a month. A plain journal answers for this work, unless it is desirable to keep a continual check on the stock from day to day, for which purpose there are some very complete ones in the market (notably the Fulwell stock book), which will enable the steward to check any part of his stock in a very short time.

The Hotel Monthly System of Storeroom Bookkeeping.

For a clear and concise illustration of these books (receiving, issue and stock) I know of no better way than to reproduce the article on store room bookkeeping "HOTEL MONTHLY system," which appeared in the HOTEL MONTHLY of date May, 1895 (as regards the receiving and issue books), and a part of a similar article in the issue of May, 1893 (as regards the stock book): [In this latter illustration an extra book for the wineroom is referred to and illustrated.]

The books, etc., needed:

A receiving book. (An ordinary two-column wide page journal answers the purpose.)

An issue book. (A book ruled similar to the one illustrated on page 63, the page measuring about 14x16 inches.)

A stock on hand book. (An ordinary manilla paper copying book, with index, answers the purpose.)

A hook or spindle for the requisitions.

The Receiving and Issue Books.

All goods received must be accompanied with the invoice, and the invoices, after being O. K.'d, should be copied and itemized into the receiving book. At the close of each day foot up the total value of the goods received. This will illustrate:

May 1st, 1895.

F. M. SMITH,		
3 gals. Selects, @ $1.25....	$3.75	
20 lbs. Salmon, @ 15c.....	3.00	
		$6.75
ARMOUR & CO.,		
200 lbs. Beef Loin, @ 12c...	$24.00	
60 lbs. Mutton, @ 10½c....	6.50	
		$30.50
CORBIN, MAY & CO.,		
140 lbs. Granulated Sugar, @ 5c	$ 7.00	
10 gals. Vinegar, @ 12c....	1.20	
1 doz. Olive Oil.....	2.00	
		$10.20
		$47.45

* * *

At the beginning of the month take an inventory of the storeroom and enter the total value of the stock on hand in the place provided for it in recapitulation column of the issue book. In this case say the stock on hand inventories $800.

All requisitions must be signed by the head or the acting head of the department from which they come. At the close of day these are assorted and entered into the issue book, each under its particular head, after the man-

Storeroom Issue Book, Hotel Monthly System.

Date,

KITCHEN				DINING ROOM				OFFICE				BAR			
2 doz.	Sweetbreads	1	60	6 gal.	Cream	3			Ice	1	50	5 gal.	Bourbon	9	50
10 lbs.	Flour		30	20 lbs.	Sugar	1		1 bot.	Ink		30	3 doz.	Lemon		60
3 doz.	Eggs		60	4 bu.	Peaches	1	50	6	Toilet Paper		42	2 lbs.	Cheese		30
50 lbs.	Roast	7	50	1 lb.	Tea		45			$2	22			$10	10
		$10	00			$5	95								
									LAUNDRY						
								16 lbs.	Soap		64				
									Blueing		20				
											84				
													INDIVIDUAL ACCTS.		
												1 bbl.	Flour (Proprietors family residence)	$5	00
									HOUSEKEEPER						
								2	Brooms		36				
									Pumice		25				
											61				
				BAKERY AND PASTRY ROOM											
				6 doz.	Eggs	1	20								
				10 lbs.	Butter	2	25						RECAPITULATION		
						$3	45						Kitchen	10	
													Dining Room	5	95
													Bakery & Pastry Room	3	45
													Office	2	22
													Laundry		84
									SERVANTS' HALL				Housekeeper		61
								12 lbs.	Sugar		60		Servant's Hall	1	50
								3 lbs.	Coffee		90		Miscellaneous		
										$1	50			24	57
													Bar	10	40
													Individual Accounts	5	
													Total,	$59	97
													Stock on Hand this A.M.	800	00
													Received to-day	47	15
														847	15
									MISCELLANEOUS				Issues to-day	39	97
													Stock on Hand this P.M.	$807	18
													House count 28		
													Cost per capita 87 cts.		

ner shown in the accompanying illustration. It is an easy matter to foot up the totals of the issues to the different departments and enter them in the recapitulation column, where the sum total of the issues for each day is obtained.

* * *

With these figures and the house count it is an easy matter to find the cost per capita for the day. For instance, by dividing the total amount of the issues in dollars and cents by the number of the house-count, the cost per capita is obtained (see in illustration: $24.57 of the recapitulation divided by 28, house count, the cost per capita is shown to be 87 cents. Issues to the bar, or to individual account—that is, issues for outside the hotel, as to the owner's private residence, etc.—do not figure in the per capita, and therefore are separated in the recapitulation). The value of the stock on hand is also ascertained from day to day by adding to the stock on hand in the morning the total amount of the receipts for the day, and deducting from the figures so obtained the amount of the day's issues, when the figures show the value of stock that should be on hand next morning when the storeroom opens.

By this system an inventory of the storeroom

taken at the end of the month should give figures corresponding very closely with the stock on hand entry in the issue book at the end of the month.

The Stock on Hand Book.

Stock taking and keeping track of stock on hand is facilitated by two indexed blank books, one for the reserve storeroom and the other for the wine room. (If no wine room then one book is sufficient.) Ordinary copying books of manilla paper, costing from 75 cents to $1.50 each, according to size and quality, are satisfactory for this purpose. In these books a page is given to each article and the articles are indexed so that they can be readily referred to.

To illustrate: Suppose there are three barrels of Bourbon whisky in the wine room. These would each have a page and be numbered, say, 2,458, 2,459 and 2,460, respectively. One page would be headed "Bourbon 2,458" and under it so many gallons as the barrel contains, say, 56½, and also the price paid for it and the date it was received. In using from the barrel each separate amount as drawn from it is subtracted and debited to the department to which it goes, together with date, etc., as shown below:

BOURBON, 2,458		Page 246
June 9, 1892,	56½ gals. @ $1.90	
Sept. 9, 1892,	3 "	Bar,
	53½	
Sept. 10, 1892,	1½ "	Kitchen
	52	

Articles added to the stock on hand are entered on the stock book. For instance: Suppose there are 4 boxes of P. & G. soap in the reserve storeroom. A page of the stock book would show that. Ten other boxes of P. & G. soap are received. These would be entered on the same page and added to the stock on hand, giving a total of 14 boxes on hand.

These stock on hand books keep the steward and the proprietor informed daily of the variety and quantity of the stock on hand, and are also invaluable for reference when buying supplies.

* * *

Daily Report to the Management.

The daily report to the management is made every morning for the previous day's transactions, and is practically a copy of the totals from the "Daily Issues" book, about like the following illustration, the figures on which are taken from the HOTEL MONTHLY issue book, except that they are somewhat differently arranged.

The sheet is about 4 inches wide by 6 inches long. The items are divided in three departments, namely: first, Commissary; second, General Expenses and third Individual accounts.

Under the head of Commissary are placed Kitchen, Dining Room, Bakery and Pastry, Helps Hall and Miscellaneous, which latter includes ice, banquets, etc. Under General Expense are included Bar, Housekeeper, Office and Laundry; and under Individual are such items as are charged to the proprietors or parties favored and not chargeable to the per capita of supplies. These individual account issues are, however, charged to the parties from the office and the storeroom credited with the amounts.

HYDE PARK HOTEL, YORK, PA.

May 2, 1895.

DAILY REPORT OF STOREROOM ISSUES.

COMMISSARY.				
Kitchen	10			
Dining Room	5	95		
Pastry and Bakery	3	45		
Helps Hall	1	50		
Miscellaneous			20	90
GENERAL EXPENSE.				
Bar	10	40		
Housekeeper		61		
Office	2	22		
Laundry		84		
			14	07
INDIVIDUAL.				
Total	*		34	97
Stock on hand	800			
Purchased	47	45		
Total	847	45		
Less issues as above	34	97		
Bal. stock on hand this day	812	48		

Signed, J. T. steward.

The total of the commissary only is taken to ascertain the per capita cost of supplies, but the grand total of all the departments should be taken (as shown in the issue book) to ascertain the stock on hand.

Keeping and Issuing Stores.

The storeroom should be in charge of a competent and trustworthy man, one who will attend strictly to his work and not become familiar with the help. He should be punctual in keeping the hours for issuing the supplies to the different departments. Notice of such hours should be posted in a conspicuous place in every department, that the various heads thereof may be governed thereby. The hours

between the time for issuing are occupied by the storekeeper to attend to his books. He should keep his goods nicely arranged, a permanent place for everything so that not too much time need be taken up in finding anything in his absence.

How to Avoid Shrinkage.

In issuing stores the storekeeper should pay especial attention to avoid too great a shrinkage in his stock, which is sure to occur where all perishable goods are weighed, measured or counted without making allowance for some waste, as in fresh or salted meats, milk and cream or fruit. For instance, a loin of beef weighs 67 pounds at the time received; it is hung in the refrigerator and after two or three days, when taken out and weighed again, it will have lost say two pounds, and if one loin is used every day, at the end of the month there would be a loss of 60 pounds. Allow the same average of loss in all meats and at the end of the month there will be a shortage in stock for which it is hard to account. A similar result will be met with in all perishable supplies.

I have found the safest way is, when issuing to add a fraction of a cent to the cost price, this being done in order to make due allowance for the natural shrinkage. For milk and cream, charge each department its proper proportion from the invoice; fruits by the whole or fraction of a package, instead of by the dozen.

A WAY TO KEEP TRACK OF THE STORE ROOMS

Ernst Clarenbach's Improved Ruling for Store Room, Wine Room, Bar and Cigars Inventory Books, with Supplemental Sheets for Showing Daily Receipts and Issues and Continuous Inventory.

From the Hotel Monthly, June, 1912.

Ernst Clarenbach has devised a new ruling for his system of keeping track of the wine room and storeroom, so that one can tell the quantity and value on hand at the first of each month, and very quickly ascertain quantity and value on hand of each item at any time during the month.

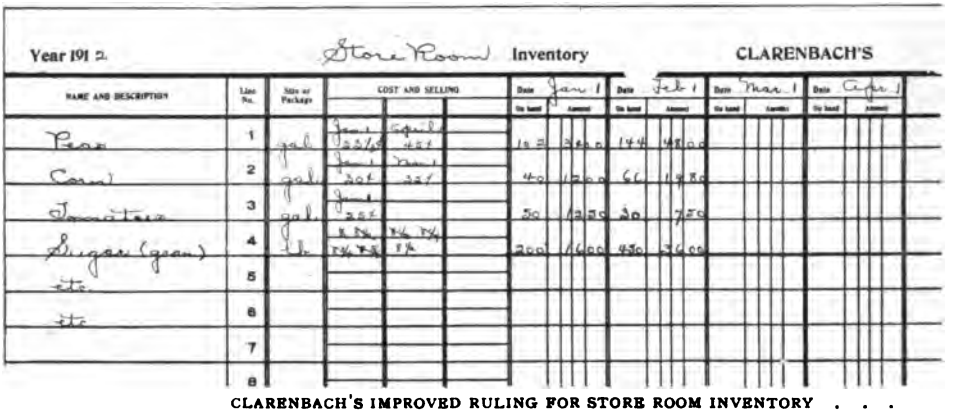
We asked Mr. Clarenbach to fill in a leaf of his Inventory Book with a few items showing method of keeping it; also to fill in one of the Receiving-Issues Sheets used in connection with the Inventory Book, so that we could illustrate his method in THE HOTEL MONTHLY. He very kindly consented, and we have had engravings made from the pages he filled in.

The engraving at the top of pages 66 and 67 is that of the Inventory Book as used for the storeroom. The single page of this book is 12 by 12½ inches. There are twenty-five numbered lines to the page, and the open page is shown as on pages 66 and 67, the binding space in THE HOTEL MONTHLY representing the binding space in the Inventory Book. Thus, on the left hand page, the market list is entered as, "Peas" on line 1, "Corn" on line 2, "Tomatoes" on line 3, etc. The line extends across the double page, and is keyed on the right hand page by corresponding line numbers, for convenience in making the entries. The peas are in gallon packages: on January 1 priced 33⅓ cents; on April 1 priced 45 cents. That is, there is a space available for recording changes in price. This space, under head of "Cost and Selling," in the illustration, is utilized to suit the convenience of the party making the entries. The headings may be ignored; or used for the wine room, in particular, to show both cost and selling prices. The ruling is such that it can be adapted to both the storeroom and wine room.

Following along Line 1 we find 102 gallons of peas on hand January 1, valued at $34, and 144 gallons on hand February 1, valued at $48. The ruling carries the inventory the first of each month for all year.

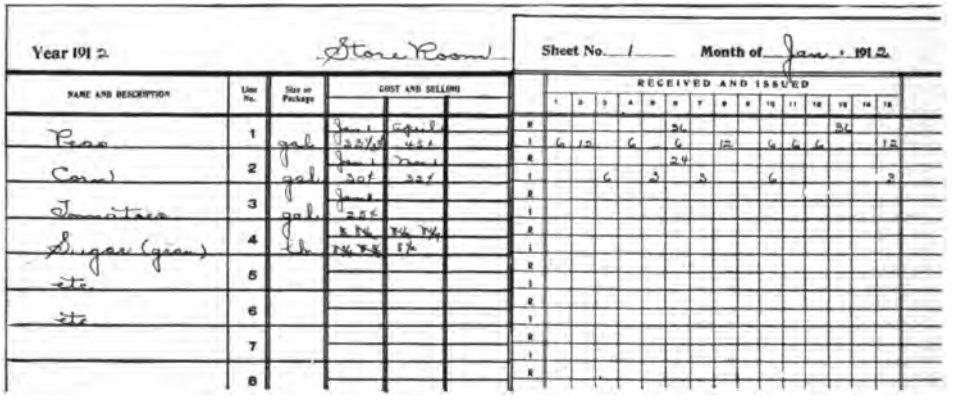
On the first of each month the Receiving-Issues Sheet, ruled to align with the Inventory Book, is fastened into the Inventory Book, as shown in the middle illustration on pages 66 and 67. This illustration shows the upper part of one of these sheets as it appears fastened into the open page of the Inventory Book. The sheet in the illustration is that used for the month of January. It will be noted that six gallons of peas were used on the first, twelve gallons on the second, six gallons on the fourth, six gallons on the sixth, twelve gallons on the eighth, and so on, and for the full month 174 gallons of peas issued.

And, it will be noted, that 36 gallons of peas were received on the sixth, 36 gallons on the twelfth, and so on, and for the full month 216 gallons received. The "Issues" entries are all entered on the lower half of the divided


Year 191 2. Store Room Inventory CLARENBACH'S

NAME AND DESCRIPTION	Line No.	Size of Package	COST AND SELLING	Date Jan 1 On hand	Amount	Date Feb 1 On hand	Amount	Date Mar 1 On hand	Amount	Date Apr 1 On hand	Amount
Peas	1	gal.	Jan 1 22½ Equiv. 45¢	12	3 60	144	48 00				
Corn	2	gal.	Jan 1 30¢ Mar 1 35¢	40	12 00	66	19 80				
Tomatoes	3	gal.	Jan 1 25¢	30	7 50	30	7 50				
Sugar (gran.)	4	lb.	8 lbs. 7¼ 7¼ 7¼ 7¼ 8 lbs. 8¼	200	16 00	430	36 00				
etc.	5										
etc.	6										
	7										
	8										

CLARENBACH'S IMPROVED RULING FOR STORE ROOM INVENTORY . . .


Year 191 2. Store Room Sheet No. 1 Month of Jan. 191 2.

NAME AND DESCRIPTION	Line No.	Size of Package	COST AND SELLING	RECEIVED AND ISSUED 1	2	3	4	5	6	7	8	9	10	11	12	13	14
				R					36						36		
Peas	1	gal.	Jan 1 22½ Equiv. 45¢	I 6	12		6		6		12		6	6	6		12
				R					24								
Corn	2	gal.	Jan 1 30¢ Mar 1 35¢	I		6		3		3		6					3
				R													
Tomatoes	3	gal.	Jan 1 25¢	I													
				R													
Sugar (gran.)	4	lb.	8 lbs. 7¼ 7¼ 7¼ 7¼ 8 lbs. 8¼	I													
				R													
etc.	5			I													
				R													
etc.	6			I													
				R													
	7			I													
				R													
	8			I													
				R													

ILLUSTRATION OF RECEIVING-ISSUES SHEET AS FASTENED IN INVENTORY BOOK

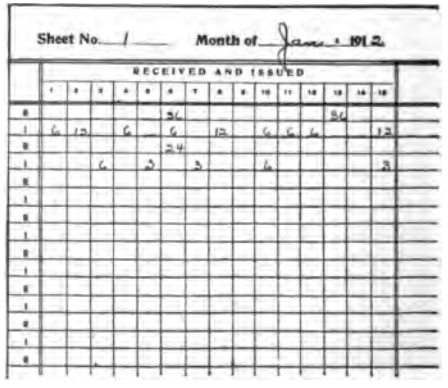
numbered Line indicated by I, and the "Received" goods are on the upper half of this divided line, indicated R. This is a clever idea for separating goods issued and goods received for quick action in totaling for continuous inventory.

By referring to entries illustrated on the Inventory Book at top of pages 66 & 67 it will be seen that there were 102 gallons of peas on hand January 1; that during the month (referring to the Receiving-Issues sheet) 216 gallons were received, which, added to 102, shows a total of 318 gallons. The Receiving-Issues sheet showed 104 gallons issued. Subtract this from 318 and it leaves 144 gallons on hand the first of February, which is shown in the Inventory Book as valued at $48.

To more clearly explain the Receiving-Issues sheet a separate engraving is made illustrating it as detached from the inventory book. See foot of pages 66 and 67.

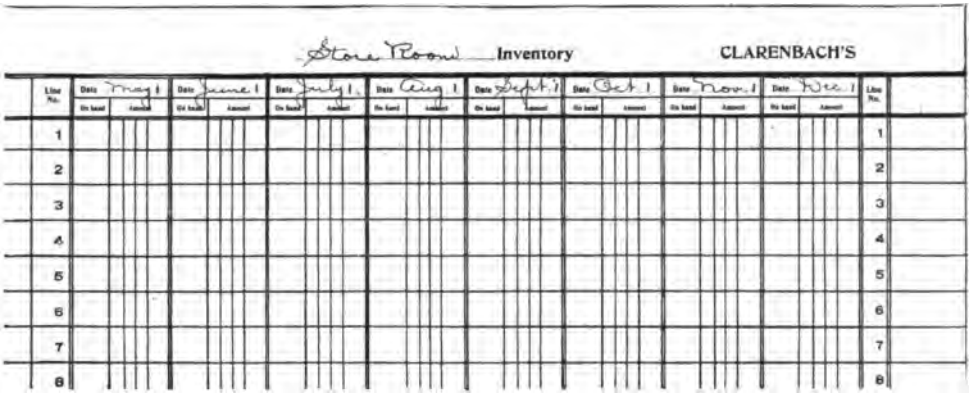
In his letter to the editor, Mr. Clarenbach writes:

"I have filled in the sheets as they would be used for Storeroom Inventory and Storeroom Receipts and Issues. When the book and sheets are used for Wine Room and Bar we also use the column in the Issue-Receiving Sheets headed 'Selling Price of Issues,' which is not used

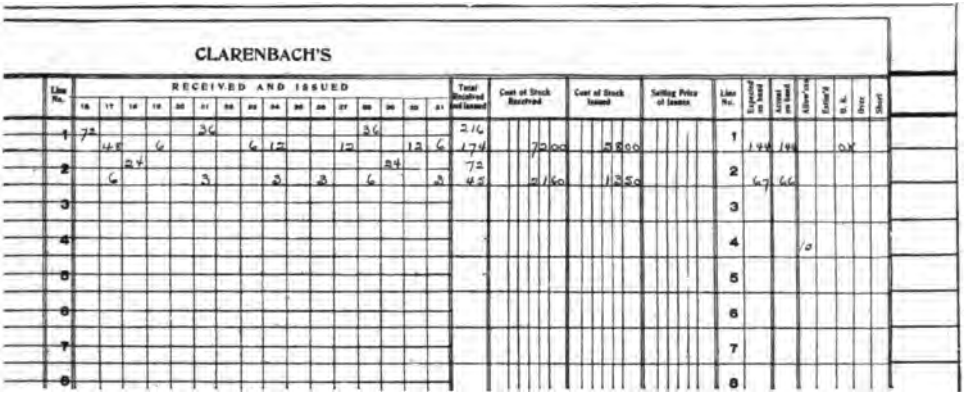

Sheet No. 1 Month of Jan. 191 2.

RECEIVED AND ISSUED	1	2	3	4	5	6	7	8	9	10	11	12	13	14
R					36							36		
I	6	12		6		6		12		6	6	6		12
R					24									
I			6		3		3		6					3

ILLUSTRATION OF RECEIVING-ISSUES



THE BOOK ALSO ADAPTED FOR WINE ROOM, BAR AND CIGARS.



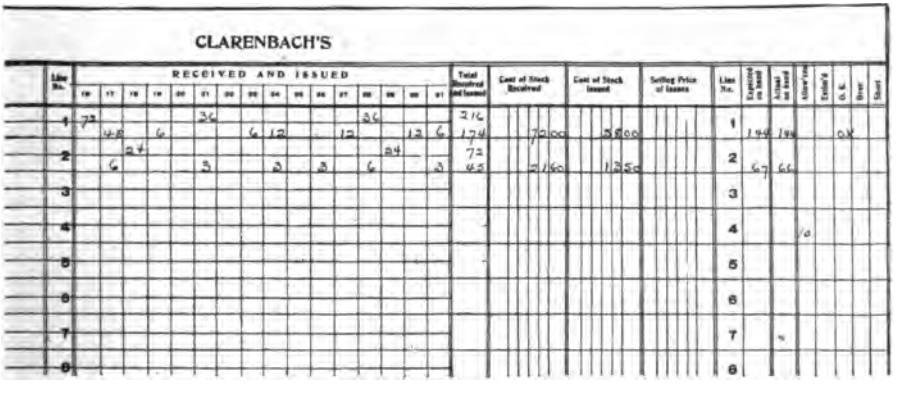
TO SHOW CONTINUOUS INVENTORY OF EACH ARTICLE DURING THE MONTH.

for storeroom work."

On the back of each of the Receiving-Issues sheets is printed a form for recapitulation. This is shown on page 68, as used for Bar and Cigars only.

The Receiving-Issues Sheet is 12½ inches deep by 16¾ inches wide. The binding space is the same as indicated by the binding space in THE HOTEL MONTHLY illustration.

The Inventory Books are printed on buff paper, and the Issues-Receiving Sheets on blue paper. In operation, as many Inventory Pages



SHEET DETACHED FROM INVENTORY

RECAPITULATION

	SELLING PRICE	
On hand 1st of.....191		
Issued during month of.....		
On hand 1st of.....191		
Receipts should have been		
Receipts actually turned in were		
over		
short		
	COST PRICE	
On hand 1st of.....1912	1801	50
Bought during month of.....1912	3150	50
	4952	00
Issued during month of...	2918	10
Inventory should be	2033	90
Actual inventory is	2029	50
over		
short	4	40

RECAPITULATION FOR CLARENBACH RECEIVING-ISSUES SHEET (USED FOR BAR AND CIGARS ONLY).

are used as is necessary to carry the entire inventory, three, four, five, six, or more, as the case may be.

The time and labor-saving possibilities with the use of Inventory Book and Issues-Receiving Sheets can be appreciated when it is realized that the names of articles in stock, together with size and package of each article, need be written into Inventory Book *but once each year* for the purpose of taking a monthly inventory, the keeping of an actual record of all goods received and issued daily, a perpetual inventory, and a positive proof on each article at each inventory taking period.

* * *

These rulings have been placed on the market, as they meet the requirements of most hotels.

Saving in American Plan Dining Room

A successful hotel manager operating on the American plan, in a conversation with the editor, told how he had changed the fortunes of his dining room from a loser to a winner; the difference aggregating six thousand dollars a year.

"It was a house that I had recently taken the management of. One morning I sat at breakfast with one of the guests and observed that the waitress brought several more items than the guest had ordered, and some of it was wasted. The guest called my attention to this, saying, 'I think if the waitress brought only what I ordered that several cents a meal could be saved to the house, and the meal be just as well, and perhaps better, served.'

"I immediately took the matter up with the head waitress, and the head waitress in turn with each of her girls, and emphasis was placed on the instruction that waitresses must not bring more than the guest ordered.

"I observed when this new rule went into effect, which it did right away, that the guests were equally well served, and it made a difference of four and a half cents on a meal in the saving for the house; which you can readily understand, with any amount of business, would mean a saving of thousands of dollars in the course of a year. That is how the change from a loser to a winner was accomplished."

The Roach Ran Up the Spout

The manager of one of the leading golf clubs in the vicinity of Chicago, speaking, the other day, on the subject of being careful in the cleaning of silver, said:

"I learned my great lesson several years ago, when after the coffee pot had been rinsed, a cockroach who had sought shelter in the spout, went to table.

"Yes, sir, it actually happened.

"From that day to this, no matter whether it is myself, or any employe whom I direct, every coffee-pot and tea-pot that is cleaned is finally rinsed by pouring out thru the spout.

"The cockroach incident which I refer to was where the coffee pot had been rinsed all right, but the water emptied from the body of the pot instead of from the spout.

"Mr. Cockroach had run up into the spout and staid there until the pot was refilled, when the tragedy at table followed."

Accounting System of a Country Hotel, European Plan

The Forms Devised by Miss McGillan, Bookkeeper of Hotel Sherman, Appleton, Wis., by which She is Enabled to Make Satisfactory Daily and Monthly Reports of the Business of All Departments.

Exposition Showing Entries for a Month (Dummy Figures Used) and the Sheets Photographed so as to Give Readers of THE HOTEL MONTHLY the Best Possible Insight to the Method of Accounting.

(From the June, 1913, Hotel Monthly.)

Miss McGillan, bookkeeper at Hotel Sherman, Appleton, Wis. (a hotel operated on the European plan with rates from 75 cents to $2 and with departments of rooms, restaurant, cafe, lunch room, bar, cigar and news stand and laundry), has evolved a system of accounting that shows in detail the complete action of the house and enables her to produce a daily statement in about as satisfactory and concise a form as any hotel proprietor can wish for.

Miss McGillan has studied the problem for three years with the object of incorporating in her accounting system all expense items right from the original foundation, so as to ascertain, not approximately, but actually, the cost of operation; and, also, by keeping close track of the receipts from all sources, is enabled to strike a true balance.

In brief Miss McGillan's system is: Two sheets of paper of the same ruling, and measuring about 18 inches square. These are for Department Reports and Issues. They are ruled with 30 cross lines and 34 columns to the sheet, 31 of the latter headed in figures 1 to 31 for the days of the months.

SHEET NO. 1 is a detailed report on meals for the month. The first column on sheet No. 1 is for the department, the next 31 columns for the days of the month, and the last two columns are dollars and cents columns for the total.

The sheet is ruled off horizontally in sections to show, in the first section of it, occupying four lines, the number of meals served in each department and the average receipt per meal in each department. The first of these horizontal lines shows the Venetian room or Main Restaurant; the next line for the Cafe; the next line the Lunch room; the fourth line Total Number of Meals Served for the day. These figures are carried day by day throughout the month and afford opportunity for comparison.

Miss McGillan has reports from the cash register and the head waitress in each department; also the used checks, by which she is enabled to compute accurately the number of checks for each meal served, the average amount received per meal, and, by totaling all, gets the average amount of the checks from every source in the feeding end. For comparison with this (following on the next horizontal line) she has her Issues to Kitchens, giving separate cross lines each for vegetables, fruit, meats, poultry, fish, lard, butter, milk, cream, eggs, flour, yeast, cheese, potatoes, store room and wine room. These are all carried from day to day to show the cost of supplies for the meals served above.

The next line is for "meals to help," which are given approximate figures and carried out from day to day, totaling at the end of the month to indicate a credit on the issues.

The next line shows "net issues."

The next line "fixed expense." The next, "net cost"; and the next, "net receipts."

The next line is devoted to "loss or gain"; the loss entered in red figures, the gain in black figures.

The next line, "average cost per meal," and the last line, "average receipt per meal."

SHEET NO. 2: The second sheet is devoted to detail on Rooms, Bar, Cigars and Laundry. The first column is ruled for Department and the balance as of sheet No. 1. The first line on this sheet is devoted to the number of rooms occupied; the second line to estimated receipts from same; the third line average receipt per room; the fourth line issues to rooms; the fifth line daily expense in operating rooms; the sixth line total cost of rooms per day; the seventh line total receipts from rooms per day. The next line is devoted to loss or gain, the loss entered in red figures, the gain in black figures.

This report is also filled out daily and affords splendid comparison.

The next line of this sheet is devoted to the Bar. The first cross line is for "supplies"; the second, "cigars," and the third, "store room issues to bar"; then there is a

SHEET NO. 1—Detailed Report on Meals for March, 1913

DEPARTMENT No. OF MEALS AVERAGE RECEIPTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Venetian Room	116 / $6	132 / $7	136 / $3	119 / $6	129 / $4	128 / $6	119 / $1	153 / $1	144 / $6	116 / $6	132 / $7	119 / $6	129 / $4	128 / $6
Cafe	63 / $7	98 / $4	99 / $4	67 / $3	97 / $3	$7 / 40	77 / $3	71 / 46	74 / $3	63 / $7	98 / $4	67 / $3	97 / $3	$7 / 40
Lunch Room	133 / 21	138 / 21	144 / $7	130 / 21	140 / 21	109 / 21	133 / 21	131 / $7	137 / $7	133 / 21	131 / 21	130 / 21	140 / 21	109 / 21
TOTAL MEALS	319	368	337	316	369	296	329	350	355	319	337	316	369	296
ISSUES TO KITCHEN														
Vegetables	5.10	3.90	3.05	3.40	5.20	2.29	6.40	3.30	3.05	5.20	6.34	7.10	4.15	3.00
Fruit	3.20	1.17	3.15	2.25	3.88	1.95	2.16	2.10	3.05	4.00	2.90	2.10	3.75	2.16
Meats	33.63	5.18	20.07	20.54	35.10	29.16	21.70	19.55	36.80	41.05	33.79	29.60	31.40	24.1.
Poultry	2.64	12.60	—	6.75	4.35	7.39	8.10	8.60	5.25	6.79	5.07	4.10	2.63	3.01
Fish	2.10	1.45	.75	3.50	1.40	—	2.60	1.75	1.88	1.90	2.10	3.13	2.04	1.9.
Lard	.95	.75	.90	.75	.90	.90	.75	1.05	1.00	.90	.70	.70	.75	.90
Butter	6.48	7.20	6.48	6.48	7.50	5.40	10.80	—	5.40	6.40	7.20	12.38	7.20	8.64
Milk	1.20	1.05	1.65	1.13	1.13	.93	1.20	1.13	1.20	1.20	1.20	1.13	.93	1.65
Cream	6.75	7.50	6.75	7.50	8.25	10.13	4.50	12.00	4.50	10.50	9.75	3.75	4.50	12—
Eggs	—	.85	.75	.75	.75	.85	.85	.45	.85	—	—	.85	—	.80
Flour	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46
Yeast	.14	.14	.14	.14	.14	.14	.14	.14	.14	.14	.14	.14	.14	.14
Cheese	2.70	—	1.00	1.00	1.00	2.40	—	—	1.00	1.00	1.00	1.60		3.40
Potatoes	1.75		1.75		3.50		1.60		1.65		1.70		1.75	
Store Room	9.61	11.57	23.57	14.90	9.66	19.82	6.69	10.42	10.81	18.36	1.41	7.29	19.67	12.57
Wine Room	40	1.60	.30	1.00	.30	.65	.45	1.50	20	40	65	80	90	2.
TOTAL ISSUES	82.90	53.43	73.55	85.55	85.05	87.57	61.46	79.02	81.70	91.03	77.63	66.70	88.91	76.4
Meals to Help	27.50	27.50	27.50	27.50	27.50	27.50	27.50	27.50	27.50	27.50	27.50	27.50	27.50	27.50
NET ISSUES	55.40	25.93	46.05	58.05	57.55	60.01	33.96	51.52	30.93	39.97	30.07	39.20	61.41	48.90
Daily expense	46.22	46.22	46.22	46.22	46.22	46.22	46.22	46.22	46.22	46.22	46.22	46.22	46.22	46.22
NET COST	101.62	72.15	92.27	104.27	103.77	106.23	79.98	98.14	77.15	86.19	76.29	85.42	107.63	95.12
RECEIPTS	163.10	162.90	140.10	132.50	127.40	130.10	131.60	151.00	144.50	139.20	166—	171.—	154.—	148.5
GAIN LOSS	61.48	90.75	47.83	34.23	13.63	23.87	53.62	52.86	66.45	53.11	89.36	98.17	48.78	51.63
Average cost per meal	31	29	30	31	34	40	26	31	27	28	28	30	34	40
Average receipt per meal	43	43	46	45	40	41	46	45	44	41	43	46	45	43

IN THE "GAIN OR LOSS" LINE, LOSS FIGURES ARE

Detailed Report on Meals for March, 1913

15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	TOTALS	
119 / 51	153 / 51	144 / 56	116 / 56	132 / 52	161 / 54	149 / 51	150 / 57	163 / 55	147 / 54	144 / 56	163 / 52	146 / 54	163 / 55	161 / 54	144 / 54	141 / 56	4008	
77 / 53	71 / 46	74 / 53	63 / 52	98 / 54	99 / 56	97 / 53	93 / 54	89 / 51	63 / 52	74 / 53	91 / 45	96 / 53	89 / 54	81 / 55	75 / 51	69 / 54	2100	
133 / 21	131 / 22	137 / 22	133 / 21	131 / 21	140 / 22	166 / 21	147 / 22	141 / 21	133 / 22	138 / 22	151 / 22	162 / 21	141 / 21	138 / 22	128 / 20	131 / 22	3118	
329	350	355	319	337	400	377	385	393	338	356	405	404	393	380	347	341	7746	
2.15	6.40	4.26	3.85	3.70	8.00	6.15	5.10	4.60	3.99	4.20	4.05	9.00	6.75	5.05	4.88	4.30	126	21
3.20	3.15	4.15	4.05	1.90	1.77	2.16	3.80	4.01	5.60	7.00	.95	1.00	4.25	3.10	2.30	3.50	394	65
19.70	27.60	31.42	41.70	37.61	38.09	41.50	31.05	36.50	20.60	19.50	17.81	45.66	29.32	33.67	39.70	26.46	970	90
2.90	5.78	8.70	9.15	6.74	5.15	4.30	9.50	6.70	2.75	3.60	4.05	4.16	3.90	3.80	6.77	7.01	121	50
1.60	1.55	1.40	1.67	—	—	1.50	4.10	3.10	3.70	4.09	2.00	1.63	1.40	1.33	1.20	1.00	82	23
85	75	75	75	90	90	90	1.05	1.10	1.15	1.15	1.10	.90	1.50	1.40	.90	.75	23	10
8.40	5.40	8.40	6.48	7.20	8.40	10.20	8.40	6.20	7.20	10.80	7.50	6.48	7.20	10.80	6.40	6.20	1580	7
1.20	1.20	1.13	1.20	1.13	.93	1.20	1.13	.93	1.20	.93	1.20	1.60	1.65	1.48	1.60	.90	74	38
.57	5.25	9.63	6.75	3.75	10.67	8.04	12.35	4.89	10.14	13.17	10.50	10.72	13.87	13.72	12.08	3.75	174	43
1.05	6.48	—	—	.57	.57	.85	.57	.85	.57	.63	1.05	1.05	1.05	1.05	.85	.57	136	94
1.40	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.46	1.91	61	95
14	14	14	14	14	14	14	14	14	14	14	14	14	14	14	14	14	432	
	225	150	1.00	1.00		2.60		1.00	1.00	1.00	1.00	1.00	1.75	1.90	1.60	1.00	17	53
1.60		1.70		2.00		2.50		2.45		2.60		2.00		3.50		2.00	42	00
7.63	1.17	21.63	5.09	10.84	9.77	8.67	37.61	3.58	2.40	11.64	1.78	6.40	10.90	11.20	1.81	3.00	391	68
90	85	75	90	1.00	1.05	1.15	20	85	90	90	1.00	20	40	65	60	—	775	
5410	4950	8890	4557	9861	8104	6744	78—	7760	7031	8890	9810	9604	8170	8506	7750	6600	295808	
2750	2750	2750	2750	2750	2750	2750	2750	2750	2750	2750	2750	2750	2750	2750	2750	2250	85250	
4463	41.29	42.76	29.36	54.81	37.87	43.18	95.43	36.68	40.16	52.84	37.65	42.88	48.06	52.84	42.09	38.57	2106	58
4622	4622	4622	4622	4622	4622	4622	4622	4622	4622	4622	4622	4622	4622	4622	4622	4622	143282	
90.80	87.51	108.98	114.65	101.20	98.21	89.81	138.50	82.11	86.38	98.06	84.87	89.10	94.28	99.08	86.31	84.70	3528	38
139.50	169—	141—	145.90	178.80	169—	111.30	190—	182—	121.50	139.60	144—	147—	158.60	177.80	190—	187—	14064	25
46.55	75.09	34.17	.31	78.60	75.89	34.49	61.50	90.89	75.12	32.60	41.50	57.90	46.37	78.72	113.69	113.38	635	87
37	29	25	40	31	26	23	46	28	26	37	28	29	31	33	26	25		33
47	41	40	46	46	46	45	48	40	41	47	40	40	41	45	44	40		41

ENTERED IN RED INK. (ALL GAIN IN ABOVE ILLUSTRATION.)

SHEET NO. 2—Detailed Report on Rooms, Bar,

ROOMS	1	2	3	4	5	6	7	8	9	10	11	12	13	14
No. of rooms occupied	79	81	75	83	86	81	80	86	84	89	89	78	76	80
Estimated receipts from same	88.50	100.76	82-	108-	115-	100-	91-	113.50	109-	99-	103-	89-	81.50	87-
Average receipt per room	1.20	1.25	1.20	1.23	1.28	1.25	1.19	1.25	1.20	1.19	1.21	1.23	1.26	1.24
Issues to rooms	1.10	.90	1.20	.15	.95	20	.18	.09	.10	.21	1.62	1.75	1.60	1.70
Daily expense	17.01	17.01	17.01	17.01	17.01	17.01	17.01	17.01	17.01	17.01	17.01	17.01	17.01	17.01
Cost	15.11	12.91	15.81	14.16	14.86	14.21	14.19	14.10	14.11	15.22	15.61	15.76	15.61	15.71
Receipts	88.50	100.76	82-	108-	115-	100-	91-	113.50	109-	99-	103-	89-	81.50	87-
GAIN LOSS	30-	44-	30-	42-	31-	52-	37-	69.40	54.99	44.78	87-	24-	26-	37-
BAR														
Supplies	26.05	—	41.60	13.15	22.77	23.74	26.57	44.61	24.75	23.00	17.87	3.56	22.57	18.43
Cigars	2.00		9.65	3.25				12.50		7.40	6.75	18.55		
Storeroom issues to bar	2.20					3.00		7.26		1.68	2.40		3.10	
Total issues	30.25	1	51.25	16.40	22.77	26.74	26.57	64.37	24.75	32.08	27.02	22.11	25.67	18.43
Daily expense of operating bar	9.56	9.56	9.56	9.56	9.56	9.56	9.56	9.56	9.56	9.56	9.56	9.56	9.56	9.56
Cost	40.81	9.56	60.81	25.96	32.33	36.30	36.13	73.93	34.31	41.64	36.58	31.67	35.23	27.99
Receipts	56.00	49.25	57.60	49.25	57.40	49.50	46.55	76.20	51.90	56.20	49.40	37.65	44.45	42.80
GAIN LOSS	15.19	39.69	16.79	18.36	25.07	15.70	31.07	7.32	16.41	11.96	8.82	17.98	11.22	14.81
CIGARS														
Supplies	7.00		3.50		14.20		22.60	61.80	25.40	15.25	7.10	27.55	16.90	
Daily Expense	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44
Cost	24.44	17.44	20.94	17.44	31.64	17.44	40.04	79.24	42.84	32.69	24.54	45.26	34.34	17.44
Receipts	26.07	27.32	26.52	21.52	22.15	24.75	43.60	42.30	25.10	36.15	42.80	24.80	20.40	26.51
GAIN LOSS	2.15	10.12	34.99	34.08	40.67	37.14	9.84	36.94	17.74	3.46	11.26	20.46	13.94	9.07
LAUNDRY														
No. pieces laundered daily	977	1198	1064	1140	1317		1227	915	1179	1074	1172	1089		1364
No. hours laundry in operation	5.45	6.10	6.35	6.30	6.10		6.30	5.55	6.20	6.10	6.20	5.25		6.58
Supplies	3.40	1.20			2.10			3.40			3.40			2.16
Daily expense	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97
Cost	6.37	4.17	2.97	2.97	5.07	2.97	2.97	6.37	2.97	2.97	6.37	2.97	2.97	5.13
Cost per 100	38	31	28	25	40		26	40	28	27	45	28		41

IN THE "GAIN OR LOSS" LINE THE LOSS FIGURES ARE ENTERED

Cigars and Laundry for March, 1913

15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	TOTALS	
81	86	87	87	89	89	86	85	83	83	79	76	80	89	89	89	94	192	8
88.85	95-	99.75	103-	116-	113.85	109-	109-	96-	99-	88.75	81.00	88-	115.70	103-	113-	120-	2044	5.62
1.27	1.26	1.25	1.30	1.31	1.30	1.20	1.19	1.18	1.20	1.20	1.24	1.21	1.28	1.30	1.31	1.35	1.21	
10	—	—	.15	.21	.20	.21	.20	.21	.20	.21	.40	1.60	1.60	.79	1.60	1.10	31	10
57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	57.01	1537	38
57.11	57.01	57.01	57.19	57.22	57.21	57.22	57.21	57.22	57.21	57.22	57.41	57.61	57.61	57.81	57.61	57.71	1563	48
88.50	95-	99.75	103-	116-	113-	109-	109-	96-	99-	89-	81-	88-	114-	110-	109-	99-	2432	48
24.39	26.99	25.75	29.91	61.78	59.39	44.75	41.15	47-	45-	30-	24.65	34.39	57.39	65.76	59.39	43.85	871	00
15.45	—	23.56	10.26	10.73	24.80	26.32	27.04	—	37.57	24.03	35.96	20.18	13.26	26.32	27.10	—	718	52
			1.60	3.25		5.90	6.45		7.00	10.20		9.85		11.60	16.15	—	87	25
1.48		5.70		1.48		1.64		1.29	1.60		1.22		2.42		2.15		52	38
24.95		24.86	18.57	44.91	32.46	34.20	30.49	1.28	45.87	24.88	24.88	29.90	15.65	29.92	16.35		858	15
9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	9.52	267	68
26.45	9.52	44.49	30.7	54.57	47.07	43.74	43.05	10.84	55.35	43.34	36.44	37.09	45.54	47.48	54.91	2.62	1125	83
50.75	40.46	43.55	65.10	58.76	51.90	77.80	67.13	57.15	67.70	60.10	47.25	43.48	39.55	52.10	66.90	45.52	1875	90
14.21	8.64	19.13	37.43	3.15	9.15	34.62	26.80	46.31	6.10	21.26	1.81	14.60	11.26	8.60	11.99	37.04	756	07
14.15	53.75	35.70	12.25	19.15	31.15	16.75	24.23	29.95	25.60	2.50		15.85	17.90		20.75	9.50	503	43
17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	17.44	10.01	487	82
31.69	70.69	46.14	29.69	30.69	48.69	34.19	42.64	47.89	40.89	29.94	17.94	38.39	36.34	17.44	33.14	18.51	990	96
31.75	55.55	35.15	32.00	32.46	42.95	57.52	51.00	51.30	22.35	31.80	72.90	61.60	64.15	74.10	72.30	61.70	1888	70
4.16	6.50	6.50	4.21	4.81	5.76	22.24	7.24	3.91	16.24	10.86	56.76	36.31	21.81	36.46	39.16	42.19	897	96
12.05	13.31	12.27	11.88	12.17		9.77	11.96	11.84	11.40	13.17		12.27	9.15	11.79	10.74	11.74	370	22
6.30	5.05	7.15	5.45	6.10		6.35	6.30	6.10	6.30	5.55		6.20	6.10	6.20	5.25	6.10		
		2.10		3.40		3.40	2.10		3.40		2.10		2.10		3.40		34	80
2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	2.97	92	07
2.97	2.97	5.07	2.97	6.37	2.97	6.37	5.07	2.97	6.37	2.97	5.07	1.97	5.07	2.97	6.37	2.97	126	37
28	26	40	28	42		49	44	29	50	21		28	26	34	40	28		314

IN RED INK. (SHOWN BY EXTRA BLACK FIGURES IN ABOVE ILLUSTRATION.)

SHEET NO. 3—Table of Fixed Expenses for Each Dept

MEALS	Jan		Feb		Mar											
Equipment	22	38	—	—	170	04										
Repairs	25	61	26	20	39	94										
Pay roll	683	76	720	14	847	21										
Laundry	95	10	92	70	51	06										
Gas	107	20	115	—	124	01										
Light	16	74	17	17	13	47										
Power	✓	70	✓	60	4	10										
Coke	12	89	14	50	13	75										
Steam	28	11	26	10	29	12										
Water	10	47	9	90	11	27										
Ice	37	85	32	—	68	40										
Printing	32	37	20	—	3	77										
Advertising	—	—	7	00	—	—										
Helps meals	345	00	375	00	435	00										
Total Monthly Expense	1422	87	1654	46	1808	38										
Daily Fixed Expense	41	90	46	22	64	22										
ROOMS																
Equipment	1	16	48	50	26	70										
Repairs	4	60	1	20	4	00										
Pay roll	627	75	640	25	648	75										
Laundry	78	03	76	09	72	30										
Light	41	20	50	20	40	—										
Heat	357	30	393	21	381	20										
Water	28	98	32	—	26	70										
Ice	1	10	1	30	1	20										
Helps meals	495	—	481	30	476	—										
Guests' laundry	105	08	83	07	73	19										
Guests' tailor	24	25	33	80	33	85										
Total Expense	1689	20	1675	10	1711	06										
Daily Fixed Expense																

line for "total issues," to which is added on the next line the "daily expense of operating." The next line is "total costs"; following that is "total receipts." The next line shows the "loss or gain" daily, and for the month.

The next section of this sheet is given to Cigars. The next line, "supplies"; the next, "daily expense"; the next line for "cost"; the next, "receipts," and then for "total loss or gain."

Following this is shown the action of the

SHEET NO. 4—Monthly Summary for 1913

	Jan		Feb		March		April											
MEALS SERVED	7934		7380		7226													
Cost	2691	42	2260	40	3528	38												
Receipts	3080	35	2870	10	4064	25												
Average cost per meal		34		34		33												
Average receipts per meal		38		40		41												
PROFIT ON MEALS	388	93	415	20	535	87												
No. of rooms occupied	1638		1525		1928													
Cost	1222	40	1213	20	1563	48												
Receipts	1873	00	1810	15	2432	48												
Average cost per room		74		75		75												
Average receipt per room	1	15	1	21	1	21												
PROFIT ON ROOMS	670	60	606	95	871	00												
BAR .																		
Cost	905	70	815	65	1125	83												
Receipts	1730	45	1705	45	1875	90												
Average per cent		80		83		80												
PROFIT	824	75	899	80	750	07												
CIGARS																		
Cost	672	68	506	20	990	75												
Receipts	1288	70	1122	10	1888	70												
Average per cent		85		87		95												
PROFIT	615	92	615	90	897	95												
LAUNDRY																		
No. of pieces	28848		272010		37532													
Cost	98	54	91	00	126	37												
Cost per 100		34		33		31												
TOTAL PROFIT	2500	20	2537	85	3054	89												
Less rental	1,000	00	1,000	00	1,000	00												
NET PROFIT	1500	20	1537	85	2054	89												

Laundry. The first line "total number of pieces laundered daily"; the next line "number of hours laundry is in operation"; third line, "supplies"; the next line "daily expense"; next "cost," and the next "cost per hundred" daily and monthly.

The object of putting in the time of operation is to show how long it takes to do the given number of pieces, and the report shows the variation from day to day; also affords opportunity to inquire why more is done one day than another, and the reason therefor.

It might be of interest to learn from figures taken from the laundry report for January, 1913, that 28,848 pieces of flat work were done in the hotel laundry at a cost of 34 cents the hundred pieces.

SHEET NO. 3 is ruled in columns for one column to the month to show Fixed Expenses for Each Department as determined from carefully tabulated reports; these apportionments determine, first, fixed expense for producing meals, and include meals to help, equipment, repairs, pay-roll, laundry, cost of light, power, coke, steam, water, ice, printing and advertising. Then comes the total for all of these, which, divided by the days of the month, gives the average daily expense.

Sections are devoted in this manner to Rooms, Bar, Cigars and Laundry.

SHEET NO. 4: Then, all the meat in a nut shell, is given on the next sheet headed "Total Summary" for each particular month, as January, February, etc. The summary lists in lines, one following the other: Meals Served, cost, receipts, average cost per meal, average receipt per meal, profit on meals (which profit is entered in red ink). Following this, Rooms Occupied, cost, receipts, average cost per room, average receipt per room, profit on rooms (put in red ink). Then follows Bar, cost, receipts, average per cent, and profit on bar (in red ink). Then Cigars, cost, receipts, average per cent, and profit. Then Laundry, number of pieces, cost per hundred.

The letters in red ink denoting profit are totaled, showing total profit for the month; from this is deducted the estimated rental, and the balance shows the net profit.

It might be well, in this connection, to state that Miss McGillan o. k.'s every purchase made for the hotel. In other words, there is nothing bought for any of the departments except upon requisition through her office. In this way she controls the business in all departments.

AUDITOR'S SHEET

AUDIT NO.	FILE NO.	LETTER	AMOUNT	CASH FOLIO	AUDIT NO.	FILE NO.	LETTER	AMOUNT	CASH FOLIO	AUDIT NO.	FILE NO.	LETTER	AMOUNT	CASH FOLIO	AUDIT NO.	FILE NO.	LETTER	AMOUNT	CASH FOLIO
9901					9926					9951					9976				
9902					9927					9952					9977				
9903					9928					9953					9978				
9904					9929					9954					9979				
9905					9930					9955					9980				
9906					9931					9956					9981				
9907					9932					9957					9982				
9908					9933					9958					9983				
9909					9934					9959					9984				
9910					9935					9960					9985				
9911					9936					9961					9986				
9912					9937					9962					9987				
9913					9938					9963					9988				
9914					9939					9964					9989				
9915					9940					9965					9990				
9916					9941					9966					9991				
9917					9942					9967					9992				
9918					9943					9968					9993				
9919					9944					9969					9994				

Illustration of Auditor's Sheet for checking off numbered checks or cards. The sheets numbered consecutively from 1 to 10,000. Used in Hotel Monthly Rack and Card System of Accounting.

Requisition Blanks.

These Storeroom Requisition Blanks are in use in a first class hotel, and are printed here to give a general idea of a form which, with slight alterations to meet particular demands, will be found satisfactory. The size of sheets can be made to suit the convenience of the printer, It is well to distinguish the different blanks by having the paper for each of a different color.

NORTHERN HOTEL. _____ 189

MARKET ROOM Deliver to Kitchen:

Wanted			Wanted	
	B'f, sh't l'ns			Pompano
	" ribs			Weakfish
	" liver			Kingfish
	" kidney			Trout, lake
	" corned			" brook
	" ox tails			Lobster
	" skins			Crabs, soft
	" tongues			" oyster
	M't'n racks			H'r'ng kip'rd
	" saddles			" Holland
	" legs			" marinirt
	" loins			Shrimps
	Lamb. racks			Crawfish
	" kidneys			Frog's legs
	" fries			Scallops
	" pkd tng			Help's fish
	Veal. h'd'q'tr			Terrapin
	" foreq't'r			Green turtle
	Calf's head			Red snapper
	" brains			Perch
	" feet			Pickerel
	" liver			Pike
	Pork, loins			Turbot
	" t'nd'rins			Soles
	" sausage			Raie or skate
	Pig's feet			Oysters
	Sweetbreads			L'tle n'k clms
	Tripe			Anchovies
	Hams			Sardines
	Bacon			" Russian
	Fowls			" boneless
	Lard			" domestic
				Caviare
				Salt sard'len
	POULTRY & GAME			
				V'G'T'BLES
	Eggs			Apples
	E'glish snipe			Asparagus
	Geese			Beets
	Grouse			Brussels spts
	Partridge			Cabbage
	Plover			Carrots
	Quail			Cauliflower
	Duck, red h'd			Celery
	" c'vas b'k			Chicory
	" mallard			Chives
	" teal			Cranberries
	" tame			Cucumbers
	Ricebirds			Egg plant
	Reedbirds			Escarole
	Squabs, tame			Green corn
	" wild			Green peas
	Turkeys			Green pep'rs
	Woodcock			Horse r'dish
	Sp'ng chick'n			Kale
	Fowls			Leeks
				Lettuce
	FISH AND SHELL F'SH			Lima beans
				Mint
	Codfish			Onions
	" salt			Oyster plant
	Bluefish			Parsnips
	Blackfish			Parsley
	Halibut			Potatoes
	Haddock			" sweet
	Mack'r'l frsh			Radishes
	" salt			Romaine
	Smelts			Sorrel
	Shad			Spinach
	Bass, striped			String beans
	" sea			Squash
	" black			Tomatoes
	" lake			Turnips
	Whitefish			Fresh mushrooms
	Salmon			Watercress
	" smoked			
	Sheep's head			
	Flounders			

NORTHERN HOTEL. _____ 189

STORE ROOM Deliver to Kitchen:

Wanted			Wanted	
	CANNED GOODS			Herbs.
	Artichokes			" Sage, whle
	Asparagus			" " gr'nd
	American			" Thyme
	" French			whole
	Beans, Lima			" " gr'nd
	" String			" Bay le'ves
	" Wax			Hominy
	Brussels spts			Jelly
	Caviare			Lemons
	Corn			Port wine
	Lobster			Sherry
	Mushrooms			Whiskey
	Peaches			Brandy
	Pears			Rum
	Peas, French			Alcohol
	" American			Claret
	Pine apples			Mustard
	Sardines			Mace. whole
	Shrimps			" ground
	Sorrel			Macaroni
	Succotash			Meal. corn
	Truffles			" oat
	" peelings			N'tm'gs, whle
				Olive oil
				Olives
				Pails
				Pepper. gr'd
				" whole
				" white
	Apples			" cayenne
	Anchovies			Pea meal
	Allspice			Pickles
	Beans, white			Raisins
	Barley			Rice
	Brooms			Rice flour
	Brushes			Sugar.
	Cassia, whole			" powdered
	" ground			" gr'nul't'd
	Cloves, whole			" brown
	" ground			Salt
	Corn starch			Sago
	Curry, pwdrd			Soap
	Capers			Saltpetre
	Citron			Twine
	Chocolate			Tapioca
	Cheese			Tomatoes
	Cracker dust			Vermicelli
	Currants			Vinegar
	Cr'ked wheat			Worcester-
	Clams			shire sauce
	Flour			Sapolio
	Farina			Italian paste
	Ginger			
	Gelatine			

NORTHERN HOTEL. _____ 189

STOREROOM Deliver to Fruit Pantry:

Wanted			Wanted	
	lbs B'st coffe			Doz. eggs
	" Help "			Current jelly
	" Oolong tea			cans Apric'ts
	" Green "			" Cherries
	" Eng. bre'k-			" Peaches
	fast tea			" Pears
	" Help tea			" Pineapple
	" Chocolate			" Plums
	" T'ble but'r			" Quinces
	" Help "			" Sardines
	" Almonds			" Salmon
	" Filberts			box Lemons
	" Pecans			" Raisins
	" Walnuts			" Toothp'ks
	" Cut sugar			" Matches
	" Pow'd "			bot. Worces.
	" Gran "			sauce
	" Salt			" Half'd "
	" Pepper			" anch'vi "
	" Mustard			" tob'sco "
	" Water			" chowchow
	crackers			" Gherkins
	" Soda "			" M'x'd p'k's
	" Oyster "			" Olive oil
	" Whitening			Bath bricks
	" Creamery			Bars soap
	cheese			gals. Olives
	" Roquefort			" Vinegar
	cheese			" M'plesy'p
	" Swiss "			" B'ck o'ndy
	" Edam "			syrup
	" Brie "			" Cream
	" Camenb'rt			" Milk

Tellman's Prices Reference Book.

The object of this book is to supply a ready reference to quantity, price and total value of supplies purchased for the year, and afford opportunity for comparison with the marketing of previous years; also to present in tabulated form the cost per capita, the commissary purchases and issues, the cost of service, the operating expenses and receipts of the cafe, the stock used by the bar, and figures relating to expense, milk, cream, salt, ice, coal, transportation, freight rates, etc. The illustration herewith shows one page of the book, natural size. This book is marketed at one dollar in THE HOTEL MONTHLY Handbook series.

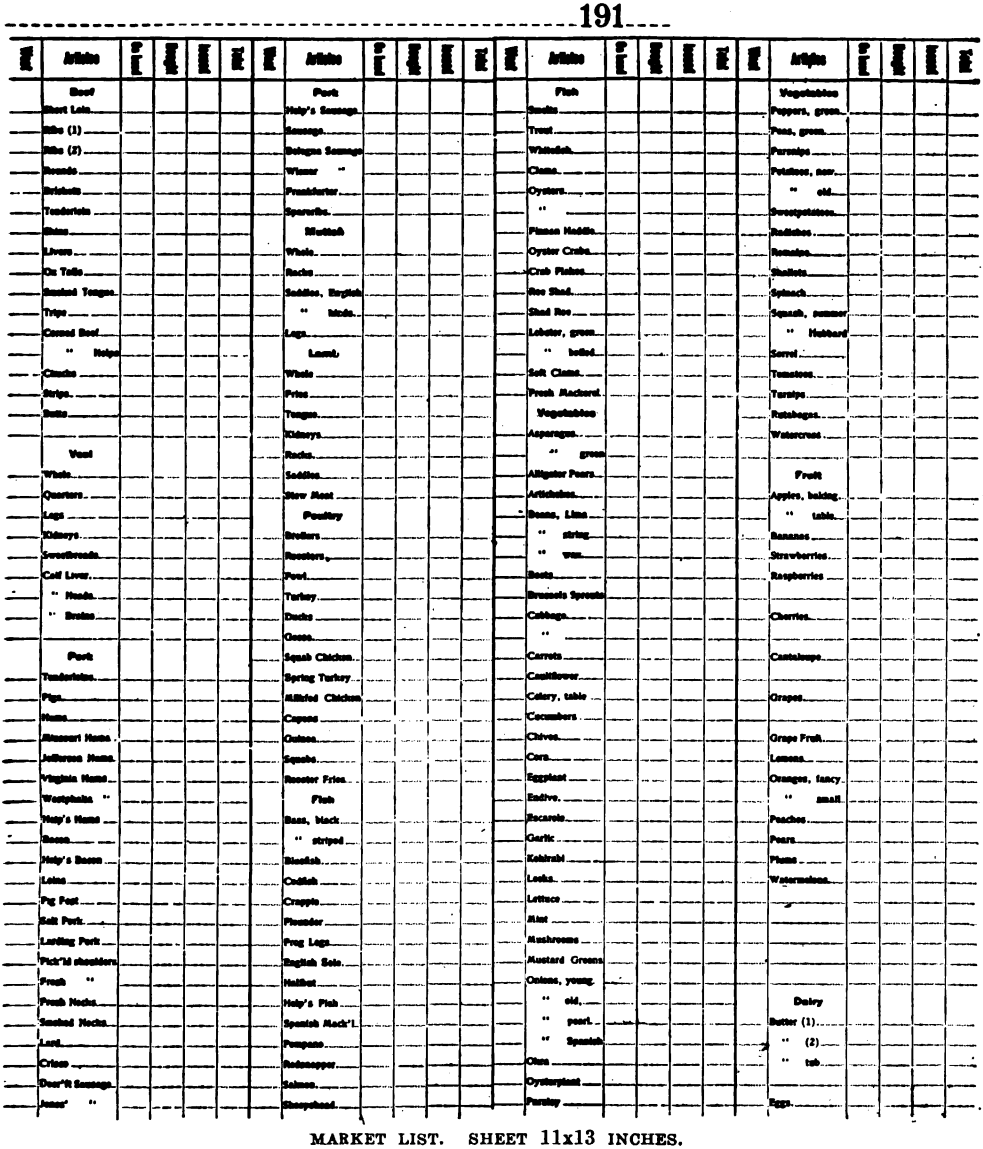
	BRAND	MIN. PRICE	MAX. PRICE	SIZE PACK'G	QUANTITY PURCHASED
Bakers Supplies.					
Almond paste					
Baking powder					
Chocolate					
Citron					
Cocoanut whole					
" shredded					
Cream of Tartar					
Currants					
Gelatin					
Glace fruit assorted					
" cherries					
" angelique					
Lemon peel					
Orange "					
Mazoil					
Marrons					
Soda					
Yeast					
" compressed					
Mince meat					
Extracts, etc.					
Almond					
Banana					
Jamaica ginger					
Lemon					

BUYING.

On the methods employed in buying depends the welfare of the hotel to a great extent. To go buying with a well-filled purse, or for a large and prosperous concern with good credit, who settle their bills promptly, and where the cost need not be taken into consideration, it is an easy task. Anybody can buy for such a house. But where a house depends on the close and economical buying of the steward, it is not so easy, and it requires a man who has a knowledge of the qualities of different brands of goods as well as of the grades of meats, poultry, game, fish, and, in fact, everything that is needed in a hotel.

When the merchant buys he figures if his class of trade can afford to pay the price he will be required to charge to make a living profit, and if he can dispose of said goods before they prove a loss by reason of long exposure, or, if perishable, are spoiled from too much handling.

To buy for a hotel is different in some ways. Everything the steward buys is for current use and it is not necessary to figure on a direct profitable return, but to procure all articles at a justifiable price, and at the same time satisfy and please the guests.



MARKET LIST. SHEET 11x13 INCHES.

In preparing to go to market the question is, what to buy, how much is needed and how long will the goods keep; also the kind of goods, if for a $2.00 a day house or for a $3.00 to $5.00 a day house; if for a first-class restaurant, or fashionable club, as every one of the above requires goods of a different quality.

When a house engages a man to buy who is not possessed of the required knowledge it will pay school money, which in some instances amounts to quite a sum until he has learned.

A steward in buying should always ask the price of the goods wanted before taking them, no matter how regular he gets the same article, or reliable the firm. Prices change on all goods; they may have advanced to a figure too high, in which case it would require the selection of another brand. A good firm appreciates the strict business methods in a buyer and and will take better care of his orders than if he comes in, reads off his list of articles wanted in a careless way, with an "I-don't-ask-prices; my-house-can-pay-for-them," air. The steward should buy just like the merchant, who first figures on the probable profit. The steward on his tour of marketing often meets with what are called bargains, which he should take advantage of if they are staple and non-perishable goods, but, if perishable, should consider well before buying. The goods may be all right if used at once, but if it is necessary to carry them for several days, and in the meantime become unfit for use, the bargain becomes a total loss. Among the staple articles which can not be found at bargains are coffee and flour. When a house has a blend of coffee which pleases, it should be continued right along, and so with flour; to insure good bread there should be kept a brand that runs even the year around.

The standard lines of canned goods can often be bought cheap—lower than the market is likely to be. It is well in such a case to buy.

There should be a regular day every week for buying groceries and at no time should the steward buy goods to last longer than one month, no matter how cheap, especially where the market is near at hand.

In buying perishable goods, such as fresh meats, poultry, fish, oysters, game, vegetables, fruit and dairy products, he should himself make all selections at the time of purchase, and should be able to judge for himself whether the butter is just what he needs, the fish is really fresh, or the poultry is young, and, above all, if the beef is just the quality he wants.

The steward should be able to calculate how much he needs for his guests without having a lot left over that can not be put to good use. A great many things, if not all used at one meal, can be carried until, by adding a little more, will make another meal. But there are many things it will not do to buy more than enough for a day at the time, such as berries in season, etc.

The steward should also know how to take care of the supplies which he buys, meats, of course, requiring most attention.

Where there is a good ice box or system of refrigeration, and proper attention given, there is practically no loss.

To Market.

The steward should not use tobacco or strong drink before going to market, as such indulgence easily affects the fine sense of taste necessary. I will endeavor to illustrate a trip to the market for a $3.00 per day hotel, with a house count of 200, starting at the head of the list:

OYSTERS IN SHELL—A very desirable dish in season and about four-fifths of the guests will call for them. Allowing five to the order makes eight hundred. Where they are used more than once a week it is cheapest to buy them by the barrel; they will keep for several days in a cool place with cracked ice over them. Oysters in bulk for stewing, if not frequently served, will take about three gallons solid measure per meal; when served daily for breakfast, half that quantity is sufficient. Large oysters for frying, when used every day, one and one-half gallons; but when served twice a week about three gallons are required. Oysters to be in good condition should not float nor have a strong odor, and should be kept in a cool place and pieces of ice placed in the tub. They spoil very quickly in warm air.

CLAMS—Little necks; not so many are used as of oysters, only about half the guests will call for them. They sell at about the same price as shell oysters and are kept the same way. For Friday's dinner for chowder it will require about 350 large clams.

FISH—Where fish is served at every meal the ratio per guest is not over one-sixth of a pound for each. This applies to the varieties which are to be had the year around, such as whitefish, bluefish, trout, Spanish mackerel, halibut, etc. Ratio gross weight will run almost double, or a trifle over one-quarter pound on such fish as red snapper, bass and pike, on account of the increased waste in cleaning them, mainly large heads. The shad being a very desirable fish when it first comes in the

market the ratio will run about one-quarter pound per guest. I place my fish order:

If for whitefish, 33 pounds.

If for bluefish, 33 pounds.

If for red snapper, 50 pounds.

If for shad, 12 single or 48 pounds.

If for smelts, 15 pounds.

If for pan fish, 8 pounds.

In selecting fish: To tell if fresh the gills should have a natural red color, the eyes clear, and, by pressing the finger behind the small upper fin nearest the tail, the fish should feel firm; but if the finger strikes the backbone the the fish is old. After the fish is delivered at the hotel it should be cleaned, then ice should be broken fine, place in layers the fish and ice alternately, but the fish should not be cut or split before it is to be used, as by cutting fish and then icing, the best of the fish, its flavor, is lost.

FRESH MEATS—Next on the list are the fresh meats. Seldom are they bought from day to day. The steward usually buys ahead for several days, but this time we will buy enough for one day only.

LOINS OF BEEF—This house serving no supper it will be required for breakfast only. About 70 per cent of the guests eat steak, where a good quality is served; that will require 140 steaks. In order to find how many loins are needed I will give my experience of cutting two loins different in size and quality. The first loin weighs 68 pounds, first class, well fed young steer:

	Pounds.	Steaks.
Sirloin	17	32
Tenderloin	5	16
Hip	10	24
Fat	8	
Flank	4	
Bone	14	
Hip for help	10	
Total	68	72

Loin cost 16 cents per pound gives a total of $10.88. Deduct from this $1.98, the highest value of parts not used as steaks, and you have $8.90, net value of seventy-two steaks, which makes each steak worth about 12.3 cents.

The second loin weighed only 54 pounds and cost 16 cents per pound:

	Pounds.	Steaks.
Sirloin	8	24
Tenderloin	3½	12
Hip	12	13
Flank	10	
Bones	10	
Fat	10½	
Total	54	49

Cost of loin 54 pounds at 16 cents per pound was $8.64. Deduct 92 cents, value of waste cuts, leaves $7.72, the cost of 49 steaks or 15.5 cents each. The first loin was killed and used in Chicago; the latter in the South and was of inferior quality compared with the former. It will require two loins of well fed young steer.

RIBS—Next I need ribs; how many? I will see. A good carver can cut from 55 to 65 cuts out of a rib of 35 pounds. About 70 per cent of the guests call for roast beef, and since the chef has no cold beef for tomorrow's lunch I will take four ribs. Tomorrow I can take one less. The difference between a steer rib and that of a cow is, the bones of the former are smaller, not so curved, and carry thicker meat on the back.

MUTTON—When mutton is young and reasonably fat it is always a desirable dish, especially as chops. It will require about half pound to the guest, or fourteen racks of seven pounds each, or 98 pounds and you get ten chops to each rack. Short racks are cut about one inch below the lower rib. The neck is cut away at the other end and the short or breast ribs are cut away. In serving lamb chops (of which the per cent. required for each guest is far greater than mutton) I have found that it is more profitable to buy the whole front quarters. For instance, if it takes twenty racks of lamb at five pounds each—one hundred pounds, we will say, at thirteen cents per pound, would be a cost of $13.00. Now take twenty fore-quarters weighing eight pounds each, would be a total of 160 pounds at eight cents per pound, $12.80. After trimming there are sixty pounds of breast and neck worth three cents per pound, or $1.80. Deduct this from the first cost and the twenty racks will cost just $11.00, a gain of $2.00. There is no profit in buying heavy mutton this way. Where either mutton or lamb chops are served every morning the quantity used will be much less.

In buying lamb for roasting it requires about half a pound to the guest; fresh pork three-eighths pound; fresh pork sausage, for breakfast, about twenty pounds.

I now go to the poultry dealer. First on the list are TURKEYS; it will take about 150 pounds, or three-quarter pound for each guest, of undrawn well fattened young turkeys for a dinner. They should be even in size and weigh about fifteen to sixteen pounds each.

CHICKENS, old, when used for pie, will require about eighty-five pounds; when for boiling, about one hundred pounds. Young chickens for roasting, about 150 pounds. To tell

when a chicken is young, press on the point of the breast bone; if it gives it easily proves that it is not matured, but if firm and sharp it is an old chicken.

DUCKS AND GEESE—It requires the same quantity as turkeys for roasting. A sure way to tell when a duck or goose is young is to press the wind-pipe between thumb and finger; if it crushes with ordinary effort they are young; the old ones will not crush.

OLD PIGEONS for pie will require about seven dozen.

SQUAB for broiling are served whole and nearly every guest orders it. It is a most expensive dish.

SPRING CHICKENS for broiling should weigh about eighteen pounds to the dozen and serve half a chicken for an order. As nearly every guest is sure to order spring chicken, about eight dozen will be required. It is safest to buy them by weight as it insures a more even size.

CAPONS, or gelded cocks, are among the most desirable of domestic fowl in the market. The fact of their being altered when about two months old they are easily fattened and grow quite large; their flesh is of a most delicate flavor, and the breast, when roasted and nicely carved, very much resembles that of a pheasant. They are usually served boiled. They are easily told by a scar in front of the leg and near the back. For boiling I buy in the same ratio as for chicken.

GAME—The season being very short on some varieties, it is served as often as the house can afford while the season lasts.

MALLARD DUCKS, when properly cooked, are well liked by the average guest. There are about six small orders in one duck, and as nearly every guest calls for mallard, I buy three dozen.

TEAL being very small, only two orders to each duck, I buy eight dozen.

QUAIL—About ninety per cent. of the guests will call for them; also snipe and plovers. It requires fifteen dozen to make a meal of any of the above, allowing one to an order.

PARTRIDGES—In first-class houses partridges are served a half to an order, usually; but in a $3.00 per day house I make four orders, and in that way four dozen will serve a dinner.

PRAIRIE CHICKEN will cut in six orders, so three dozen will do of them.

OTHER GAME, such as venison, elk, antelope and bear, one saddle is enough for a dinner.

BUTTER can not be bought without trying. The color should be even, the flavor sweet, and contain about one ounce of salt to the pound. Butter should be kept in a separate box, away from fruits or cooked foods of any kind, as it easily absorbs foreign odors and becomes tainted.

VEGETABLES (excepting asparagus) will keep for several days and can therefore be bought in quantities as bargains present themselves. Asparagus being the most desirable vegetable in the market, when in season, more than enough for one or two meals should not be bought, as they will not keep.

APPLES are usually packed in barrels. In buying them I always have them opened, one, and sometimes both ends; then inspect to the depth of several layers before taking them.

ORANGES are the most desirable fruit that we have for the table; they are healthful and the average guest prefers them to any other fruit, and every good house of any standing should have them for breakfast as long as they are to be had at a reasonable price. Florida oranges are the best in the American market, but Mexico and California also produce large quantities of the fruit of fairly good quality. Oranges two hundred to the box are just the right size for an American plan hotel. It requires about one and a half boxes for a breakfast.

SMALL FRUITS—The berry season is always looked forward to with great delight by the hotel guest, and the steward takes pride in serving them as early as possible; but as there is nothing on the bill of fare which they take the place of, it also means an increase in storeroom expenditures, until they are plentiful, when they are served daily in different styles, they then take the place of other fruit. The first to reach the market are from the South, and of poor quality. There are about five orders to every quart; it will take about thirty-six quarts.

GROCERIES are usually bought in quantities to last from two weeks to a month and selections are made by samples, mainly. A poor observer can spend more money than needed; for example I want:

CANNED PEAS, paid last $1.35 per doz. The salesman shows a sample very good for the above figure, but, he says, "I have a lot in for ten cents per dozen less which are fully equal to this sample." He brings a sample, which, upon opening, I find as good, and it suits me first rate. By taking twenty cases I gain $4.00, which, if I had given the order without further

inquiry, would not have been made; and so with everything I buy.

TEA requires the most attention, as the dealer must be relied on to a great extent. There are three varieties of tea which are sufficient for any American plan house to carry; they are *Oolong, English Breakfast* and *Young Hyson.* With these in stock many different blends can be made by mixing different proportions and the guest suited.

In buying teas I have samples drawn of the kind wanted. Plenty of time should be taken in passing upon the qualities. Five or six dollars is easily saved and at the same time have a tea that is just what is wanted.

COFFEE—The principal element of success in making coffee is good material to make it with. Coffee for breakfast should be stronger than for lunch and dinner, for the reason that every coffee drinker is a connoisseur at breakfast. I find a blend of three-quarter Old Government Java and one-quarter Mocha will make a very satisfactory coffee for the average hotel. When a blend is found which is satisfactory to the house it should be continued. Frequent changes are not commendable.

* * *

The ratio which I have applied in my illustrations in buying is not intended for houses of all grades and localities; for instance: hotels by the seashore and northern lake resorts use a great deal of fish, where it is just fresh out of the water; and hotels in the South require large quantities of fresh fruits and vegetables, but less meats. My approximations apply only to centrally located hotels catering to transient patronage, rate from $2.00 to $3.50 per day, and where a condensed bill of fare is in use.

A steward, no matter how well he understands his business, must first learn the wants of the guests of the house for which he is to buy before he can do so intelligently; mathematical calculations are of little use without practical knowledge of the requirements of the table in the particular locality in which he buys.

* * *

In cities there are many establishments who deal in goods needed in hotels and are in competition for patronage. This is the means of fair prices on certain commodities.

It is a true saying that "competition is the life of trade." This is especially so with regard to dealers in perishable goods. The steward or buyer bearing this in mind can, by close watching, often buy very cheaply. It should be one of his chief aims to keep posted on condition of the market. But I do not believe it a good idea to keep the patronage too much divided and uncertain. To select a few reliable firms who may depend on selling you a certain amount of goods is commendable, as they will find it to their interest to take good care of you, and will give any advantage that may offer both in prices and quality. If you are nobodys customer they will all try to take advantage of you, and if the particular goods you want are scarce, will not care to sell you at all, unless for exorbitant prices, as they prefer to keep them for their regular patrons. The fact that a firm is larger or wealthier than another is no evidence that they handle the best goods for the lowest prices; nor is it any reason why there should be discrimination in their favor; but the man who tells you in plain language the best he can do and then sticks to his promise is the right party to patronize. Look out for the man who wants to be too nice to you: he may cause you to pay for all of his polite honors and smiles.

Where the buying must be done by mail orders it is far more difficult to attain desired results. You are entirely dependent on the dealer; he can send what he sees must be first disposed of, and occasionally one gets goods from some (otherwise) reliable firms that would hardly be looked at where a choice can be had. Here, again, it is most necessary to select a reliable house who have a good business standing. Write and tell them what class of goods you need, and then, if what is sent is not up to the required standard, notify them that the goods are held subject to their order. They will soon find that they must send what is desired or lose your patronage.

Last, but not least, buy from no one who is ready to offer personal inducements, and don't let a man sell you goods that you have no need of. Buy just what you want and no more.

I have found it a good custom to talk matters over with the chef before ordering or going to the market. For the steward and chef to act in conjunction in all such matters saves the house many a dollar.

Preservation of Meats.

A refrigerator in which an equable temperature of from 36 to 40 degrees can be maintained will keep meats for over three weeks. I found in taking a trip through the principal packing houses of Chicago that in the large chill rooms where all fresh killed cattle, sheep and hogs are hung for cooling, the temperature ranged from 32 to 40 degrees. These rooms (which it is worth any hotel man's time to see) cover acres of floor space, and hundreds of

dressed cattle hang in rows so exact that the sight is beautiful to behold. The cooling is done by coils of pipe placed side by side about fourteen feet overhead and extending the entire length and width of the ceiling. These are regulated by vents by which the cold blast can be increased or diminished at will. The meat dealer goes into these rooms and makes his selections and then has the privilege to let his beef purchase hang there until sufficiently aged, which is not less than ten days and sometimes as long as three weeks. The meat when taken from this storage appears as fresh as if just killed.

I believe where small refrigerators are built, using the above plan, the best results are met with.

BEEF should always hang and be kept free from ice.

POULTRY should also hang and be kept as dry as possible.

CORNED BEEF—To make corned beef (sweet pickle): Make a salt brine, strong enough to carry a potato; then add a quarter pound saltpetre and three pounds sugar to two hundred pounds beef; then place the beef in this and leave thirty days before using.

DRY, SALT OR SMOKED BEEF—Place in layers in a square tank or vat, using coarse salt only. After leaving the meat in the salt for thirty days take out and place in fresh water to draw for twelve hours; take the beef, wipe with a cloth, then hang up to dry and smoke.

HAMS—The same process as corned beef is employed, but they should remain in the brine for six weeks to be well cured, than wash in fresh water, wipe with a cloth, hang up to dry and smoke.

BACON requires about half the time of hams.

Preservation of Dressed Game.

Take a flat square tin pan not over two inches deep; lay the birds or other game, flat, packing close side by side until the pan is full; then cover with another pan a size larger that fits closely when inverted; set in a box; then bury in fine broken ice to a depth of about three inches, and scatter a little salt over the ice. In this way game will keep a long time in perfectly fresh condition, but it should be used immediately after exposure. Game should never touch the ice, always keep dry.

Tables From Farmers' Bulletin, 391.

The following tables taken from the Farmers' Bulletin No. 391, Department of Agriculture, will be found of interest to the student, and I believe of considerable worth. The first relates to the Estimated Cost to the Wholesaler of Different Cuts when the Carcass is Purchased. Prices of the carcass range from a minimum of 4¾ cents to 8 cents per pound.

The second table gives the Average Composition of Edible Portion of Different Cuts of Meat.

The third table gives the Net Cost of Edible Portion of Different Cuts of Meat as Compared with Assumed Market Price per Pound.

Estimated Cost to the Wholesaler of Different Cuts When the Carcass is Purchased at Certain Prices per Pound, Dressed Weight.

ASSUMED SALE PRICE PER POUND OF CARCASS	ESTIMATED COST OF CUT							
	Ribs	Loins	Chucks	Plates	Shanks	Rounds	Flanks	Suet
Cents	Cents	Cents	Cents	Cents	Cents	Cents	Cents	Cents
4¾	7	8	3½	2½	2	4¼	3	3
5	7½	9	4	3	2	5	3	3
5¼	7¾	9¼	4	3½	2	5	3	3
5½	8	10	4	3½	2	5	3	3
5¾	8½	10½	4¼	3½	2	5¼	3	3
6	9	11	4¼	3½	2	5½	3	3
6¼	9½	12	4¾	3½	2	5¾	3	3
6½	10	12½	4¾	3½	2	5¾	3	3
7	11	14	5	3½	2	5¾	3	3
7½	12½	15	5¼	3¾	2½	6¼	3	3
8	14	16	5½	4	3	6½	4	4

Average Composition of Edible Portion of Different Cuts of Meat.

KIND OF MEAT	WATER	PROTEIN	FAT	ASH	FUEL VALUE PER POUND
Beef:	Per cent	Per cent	Per cent	Per cent	Calories
Brisket	54.6	15.8	28.5	0.9	1,495
Chuck rib	66.8	19.0	13.4	1.0	920
Flank	59.3	19.6	21.1	.9	1,255
Porterhouse	60.0	21.9	20.4	1.0	1,270
Neck	66.3	20.7	12.7	1.0	920
Ribs	57.0	17.8	24.6	.9	1,370
Round	67.8	20.9	10.6	1.1	835
Shank	70.3	21.4	8.1	.9	740
Side	62.2	18.8	18.8	.9	1,145
Veal: Side with kidney, fat and tallow	71.3	20.2	8.1	1.0	715
Mutton: Side without tallow	53.6	16.2	29.8	.8	1,560
Lamb: Side without tallow	58.2	17.6	23.1	1.1	1,300
Pork: Tenderloin	66.5	18.9	13.0	1.0	900
Chops	50.7	16.4	32.0	.9	1,655

Net Cost of Edible Portion of Different Cuts as Compared with Assumed Market Price per Pound

KIND OF MEAT	Proportion of Bone or Waste in Cut	Proportion Edible Material in Cut	Assumed Market Price per Pound	Net Price per Pound of Edible Portion
Beef:	Per cent	Per cent	Cents	Cents
Brisket	23.3	76.7	7.0	9.0
Rump	19.0	81.0	10.0	12.5
Flank	5.5	94.5	7.0	7.5
Chuck rib	53.8	46.2	10.0	22.0
Porterhouse	12.7	87.3	20.0	23.0
Neck	31.2	68.8	7.0	10.0
Ribs	20.1	79.9	15.0	20.0
Round	8.5	91.5	15.0	16.0
Shin	38.3	61.7	3.0	5.0
Heart	5.9	94.1	5.0	5.3
Tongue	26.5	73.5	22.0	29.8
Veal: Cutlets	3.4	96.6	20.0	21.0
Breast	24.5	75.5	12.5	12.0
Mutton: Leg	17.7	82.3	15.0	18.0
Chops	14.8	85.2	15.0	17.5
Forequarter cut for stew	21.2	78.8	12.5	20.0
Pork: Loin	19.3	80.7	15.0	20.0
Salt pork	8.1	91.9	12.5	13.0
Bacon	8.7	91.3	20.0	22.0
Ham	12.2	87.8	20.0	23.0

BILLS OF FARE (AMERICAN PLAN).

The arrangement of bills of fare is a most important part of the steward's duties, and in the undertaking of this work he should be possessed of good taste as well as a knowledge of different kinds of dishes, so that he may be enabled to arrange them in the order in which they ought to be eaten, and at the same time give them an artistic appearance.

The bills of fare of a hotel are often sent away by the guests to their friends, as well as to guests and landlords of other houses in different parts of the country. The traveling public is interested in them for the reason that they may have occasion to stop at the house where the bill is from and begin to judge the house by what it offers the guest to eat. The hotel man studies the bill from a business standpoint; he criticises the ability of the steward, and he looks for new ideas, which if he considers good, would try to emulate.

The Bill of Fare Reflects the House.

Bills of fare are subject to much comment and are, in many instances, considered in the light of a reflector of the manner in which the house is conducted. They certainly do reflect the stewarding of the same.

Well arranged bills of fare come only from a house where the back part is harmoniously conducted. To serve a well-selected and arranged bill of fare with required changes every day is essential, and can be done in the cheaper houses just as well as in the high-priced ones. In treating this subject it is not my aim to formulate anything original or to offer anything that is not known to the veterans in the profession.

I will endeavor to illustrate as well as possible the methods adopted in making bills of fare which I believe will meet with general approval. There will appear herewith a large and well-arranged collection of models from houses ranging from $2.00 per day upward, representing all localities, and may be taken as a fair average, the major part of them having been favorably commented upon by various prominent hotel papers.

Influence of the Press in Bill of Fare Reformation.

To the hotel press is due all the credit for the progress which has been made in the improvement in bill of fare making. All the older men in the profession well know how irregular the style of making bills of fare was only a few years ago, and what monstrosities were often met with, which undoubtedly would exist at the present time had the press not undertaken the task of reformation. Even now one can plainly see where papers treating on this subject are not read in some of the country districts.

Steward and Chef Work Together.

In making bills of fare the steward and chef should work together; it can be done with better advantage to the house than is possible where the steward makes the whole bill and not consult any one. The soups and entrees belong to the chef; he always has something in his ice box left over which he can use best according to his own ideas, while if the steward tries to dictate to him what he (the chef) should make out of the articles the chef may have on hand, the same pains will not be taken as if he were permitted to follow his idea.

Important Considerations in Bill of Fare Making.

The principal consideration in arranging bills of fare are: first, what class of house; second, the class of patronage to be catered to, whether transient or family; and, third, where located.

Rate, Patronage, Locality.

It is necessary to consider the class house because it is out of reason to use the same kind of bill for a $2.00 a day hotel as that used in a house that charges $5.00 a day for accommodation. It would be ruinous to the cheaper house.

By "class of patronage" I mean, whether they are of the transient, such as professional traveling men of all nationalities patronizing the same house; or if they are permanent residents in a family hotel. It is well known that the American eats his food only mildly seasoned—no strong heavy sauces; he eats his roast beef and steaks mostly rare; while the German prefers well done roasts, heavy soups and sour sauces, with plenty of seasoning.

In family hotels where there are a great many ladies and children to satisfy, the steward's position is a most trying one. What pleases one displeases the other. Not long ago, while standing in the rotunda of the hotel in which I was engaged, a lady came to me and said, "I wish to compliment you on your nice meals, but my husband does not like the coffee, he says it is not good." And while expressing my regrets along came a second lady with profuse compliments and especially praising the coffee. Of course this created considerable merriment at the expense of both parties. This will give only a faint idea. These houses require more radical changes in cookery than any other class.

By "locality" is meant whether the house

is located convenient to a good market, with ample variety of material easily procured at reasonable prices.

When a steward from a city goes to take charge of a hotel in a country town he finds it necessary to study all the conditions referred to above, learn prices and what there is at his command, before he can make a bill of fare to suit the house.

Bills of Fare to Be Even in Quality.

Another very important item that should be considered in making bills of fare for houses of any class is that the expensive articles are evenly distributed during the week with the cheaper ones; for instance, taking a dinner for Tuesday, there are on the bill:

DINNER

Consomme Colbert Split peas
Celery Olives
Broiled pompano
Saratoga potatoes
Boiled capon
Roast beef
Spring lamb
Sweetbreads
Lobster Newburg
Mashed and boiled potatoes
New asparagus New peas
Corn
Cardinal punch
Lettuce and tomato mayonnaise
Indian pudding
Pie Strawberries
Ice cream
Cake Nuts and raisins Cheese and crackers
Coffee

Cost for 200 people:

Celery	$ 5.25
Pompano	12.00
Capon	27.00
Beef	14.00
Lamb	8.60
Stweetbreads	5.64
Lobster	5.00
Asparagus	6.00
	$83.49

And on Wednesday the bill would be as follows:

DINNER

Consomme Julienne Cream of barley
Radishes Olives
Boiled lake trout
Hollandaise potatoes
Boiled Corned Beef and Cabbage
Roast beef
Turkey
Lobster croquettes
Spaghetti
Mashed and boiled potatoes
String beans Tomatoes Turnips
Orange ice
Vegetable salad
Pudding
Pie Wine jelly
Ice cream
Cake Fruit Nuts and raisins
Cheese and crackers
Coffee

Cost for 200 people:

Radishes	$ 2.00
Trout	2.10
Corned beef and cabbage	4.50
Beef	14.00
Turkey	16.50
Spaghetti	.44
String beans	1.80
Lobster croquette	....
	$41.34

It will be noticed that the bill of Tuesday contained all high-priced material and probably would make a satisfactory bill; but Wednesday is slighted. The material is all cheaper. Calculations should be far enough ahead to avoid such contrasts. The same material will make two bills more evenly balanced and meet with better results. For instance, I will give on Tuesday:

DINNER

Consomme Colbert Split peas
Radishes Olives
Boiled trout
Hollandaise potatoes
Boiled capon
Roast beef
Spring lamb
Lobster Newburg
Spaghetti
Mashed and boiled potatoes
Green peas Corn Tomatoes
Cardinal punch
Lettuce and tomato mayonnaise
Indian pudding
Pie Strawberries
Ice cream
Cake Nuts and raisins
Cheese and crackers
Coffee

Cost for 200 people:

Radishes	$ 2.00
Trout	2.10
Capon	27.00
Beef	14.00
Lamb	8.60
Lobster	5.00
Spaghetti	.44
Peas	2.60
	$61.74

And for Wednesday I should give:

Consomme Julienne Cream of barley
Celery Olives
Broiled pompano
Saratoga potatoes
Corned beef and cabbage
Roast beef
Turkey
Sweetbreads
Lobster croquettes
Mashed and boiled potatoes
New asparagus Turnips
String beans
Orange ice
Vegetable salad
Pudding
Pie Wine jelly
Ice cream
Cake Fruit Nuts and raisins
Cheese and crackers
Coffee

Cost for 200 people:

Celery	$ 5.25
Pompano	12.00
Corned beef and cabbage	4.50
Beef	14.00
Turkey	16.50
Sweetbreads	5.64
Asparagus	6.00
	$63.89

In comparing the figures it will be readily seen the summary of each bill has greatly changed, and, besides, the first bill has lost less in quality than the second one gained.

French Not Wanted on American Bills of Fare.

I do not believe in the use of French in making bills of fare; it should be confined to the fewest words. French is not wanted, least of all in country hotels, and not needed in the city houses. It will be noticed that when the chef makes a dish with a French name it has but little call, and often when it is called for by some guests out of curiosity, they taste of it, and then if they like it, good; but often it is a waste, simply because they do not understand French.

In looking over my collection of bills of fare, it is easily seen that the greatest progress has been made in dispensing with French. Some first-class houses in the East have bills without any French, and there is no reason why they cannot be set forth entirely in the English language, as well as other nations can make theirs in their tongue. Up to the time of the late Franco-Prussian war it (the French) on the German bill of fare seemed indispensable, French being the court language. After the formation of the Empire one of the reformations the old Emperor made was to banish the use of French at the court. Now all meals are ordered from a bill of fare printed in the language of the land.

Bill of Fare Headings.

I do not believe in the use of headings for the different courses on an American plan bill of fare. They are proper on restaurant or *a la Carte* bills, where a large variety is offered for sale. Large headings over the different classes of dishes enable the patron to find more quickly what he wants; but where the condensed table d'hote bill is in use the items are so few that they are easily found.

Stock Relishes Out of Place on the Card.

The placing of such relishes as chow chow, pickles, sauces, mustard, etc., on the bill of fare is out of date. Every well conducted house has them subject to the call of the guest.

Method of Bill of Fare Making.

My method of making a bill of fare is, I believe, entirely in harmony with present advanced ideas. It is of the condensed form using as little French as possible. I think that few dishes, well selected and well prepared, give the best satisfaction.

Use No Ambiguous Words.

I believe it improper for a steward to use an expression on the bill without first ascertaining the meaning and how to spell it correctly.

Use and Abuse of the Word Menu.

I do not believe in the use of the word "Menu" on an everyday American dinner bill. It is too much like affectation. The name of the meal on the bills is simple and more pleasing to the average hotel patron, as Breakfast, Lunch and Dinner or Breakfast, Dinner and Supper or Tea. On holiday or special bills for dinner, I believe it is proper to use no heading at all, especially where artistic folders are used and the proper announcement is made on the outer cover, which is quite sufficient. The word "Menu" is proper in making a banquet bill; no other word would answer so well for that purpose.

BREAKFAST.

Arrangement of the Breakfast Bill.

When clam broth is served for breakfast, in my judgment it should be the first item on the bill. My reason for this is that clam broth has a stimulating effect, especially when the stomach is feverish. It is an excellent restorative.

Then comes fruit. In nearly all American hotels it is served, and in every one the guest

looks for it. I do not believe in enumerating the different kinds; simply the word "fruit" or "fruit in season"—except when the berry season begins when the different kinds should be named, as strawberries, oranges, etc. My reason for preferring the generic term is that one is not obliged to have a full supply of the different kinds in stock. Should apples and grapes run short oranges and bananas fill the bill.

Next, the guest usually looks for a cereal of some kind; therefore I would place the oatmeal or cracked wheat or whatever kind there is to offer.

The third dish on the bill is fish, fresh and salt, accompanied with what fresh relishes there are.

Then to enumerate about five different kinds of meat, which should differ in variety as much as possible. One day there could be broiled sirloin and tenderloin steak, ham, liver and bacon, fried mush, stewed kidney and fried chicken. The next day broiled tenderloin steak, mutton chops, fried sausage, ham, hominy, stewed chicken, etc. A limited number of dishes makes it easy to have an entirely different bill every day in the week.

After this comes the potatoes; then breads and rolls of different kinds, griddle cakes and preserves; then beverages.

No Waste in Preparing.

In high-priced city hotels it is not good to limit the dishes to so small a number as above given; a greater variety is necessary; and as a great part of this meal is prepared as ordered, waste need not be necessarily greater than where a small variety is offered.

Breakfast Good at Any Hour.

Where the proper attention is given Breakfast should be as good at eleven o'clock as at seven in the morning, as nothing ought to be prepared to last through the entire meal.

Specimen Breakfast Bills of Fare.

The following specimens will give a fair idea of breakfasts as served in different hotels:

Fruit in season
Stewed prunes Baked apples
Oatmeal with cream
Salt mackerel .....
BROILED
Sirloin steak Sugar cured ham Mutton chops
Tenderloin steak, plain or with tomato sauce
ENTREES
Calf's liver and bacon Corned beef hash
.....
.....
EGGS
Boiled Fried Shirred Scrambled
Omelet as ordered

POTATOES
Baked ..... Fried
BREADS, ETC.
Hot rolls .....
Dry, French, buttered or milk toast
Cakes.....
Tea Coffee Milk Cocoa

Fruit in season
Rolled oats Boiled rice
.....
Broiled or fried bass, pike or pickerel
Tenderloin or sirloin steak, plain or with onions
Calf's liver and bacon
Broiled ham
Stewed chicken
Corned beef hash
Fried mush
Codfish in cream
Eggs as ordered
.....
.....
Potatoes: Baked French fried Stewed
Breakfast rolls .....Muffins
Milk, cream and dry toast
Griddle cakes
Coffee Chocolate Tea

The above are two stock bills for breakfast, used in places where no printer is nigh, or it does not justify to have them printed. The blank lines are for writing in what extra dishes or changes there may be.

Fruit
Oatmeal
Broiled whitefish
Tenderloin steak Mutton chops
Fried oysters
Spareribs Sausage
Eggs—as ordered
French fried, baked, hashed in cream
Hot rolls
Toast
Buckwheat cakes
Maple syrup
Coffee Tea Chocolate

This breakfast is a bill of choice dishes, well arranged, but the pruning process overdone.

Oranges
Clam broth
Oatmeal with cream
Broiled live lobster Smoked whitefish
Sirloin steak
Filet of venison Calf's brains, Belvedere
Ham Bacon
Fried chicken, cream sauce
Eggs as ordered
Potatoes—Baked French fried Lyonnaise
Vienna rolls Muffins Toast
Griddle cakes, maple syrup
Coffee. Tea Chocolate

This is well selected. Will do for holiday occasions.

Oranges Apples Grapes Bananas
Oysters—raw, stewed and fried
Radishes
Oatmeal and farina with cream
Broiled white fish a la maitre d'hotel

Fried smelts, sauce tartare Saratoga potatoes
Fried spring chicken, cream sauce
Mutton or lamb chops plain or a la Creole
Sirloin or tenderloin steak with mushrooms
Ham Broiled pig's feet Menehould
Calf's liver and bacon
Veal cutlets crumbed, sauce tomato
Pork chops, sauce Robert
Country sausage
Hamburg steak, sauce piquante
Stewed honeycomb tripe a la Lyonnaise
Stewed kidneys au madere
Calves brains au beurre noir
Potatoes in cream Sautee potatoes
Baked potatoes Lyonnaise potatoes
French fried potatoes
Fried mush Corned beef hash Codfish cakes
EGGS—Poached Scrambled Boiled Shirred
Fried: a la Buckingham a la Meyerbeer
OMELETTES—Plain or with parsley, cheese, ham, onions, kidneys
French rolls Coffee cake Pop overs Corn bread
Wheat cakes German toast Corn cakes
Peach preserves Comb honey New maple syrup
Coffee Tea Chocolate Cocoa Broma

This is a specimen of overcrowding. A third less would make equally as good a bill.

Tangerines Apple glace
Sliced bananas with cream
Water cress
Clam bouillon
Rolled oats with cream
Eggs to order
Easter omelet with preserves
Mountain trout, butter sauce
BROILED
English mutton chops Quail on toast
Tenderloin steak with mushrooms
Fried oysters
New potatoes in cream
French fried and baked potatoes
German popovers Milk biscuits French rolls
Toast to order Griddle cakes Hot waffles
Comb honey Maple syrup
Cocoa Tea Coffee

This, an Easter breakfast, is a first class bill, except the repetition of the words "with cream," which should be avoided; also I believe waffles are best for supper.

Fruit of the season
Stewed prunes
Young onions Radishes
Hominy Cracked wheat
Clam broth
Salt mackerel Smoked herring
Bluefish Lake trout
Sirloin or tenderloin steak, plain or with onions
Mutton chops Liver and bacon Ham
Frog legs, breaded, tartare sauce
Corned beef hash Broiled or fried tripe
Fried mush Stewed chicken, a la creme
EGGS—Boiled Poached Shirred
Fried Scrambled
Omelet, plain or with parsley, ham, cheese or jelly
POTATOES—Baked, Saute, Chips, Hashed in cream
French rolls Vienna rolls Corn muffins
Graham rolls Toast Rice muffins
Griddle cakes Corn cakes
Coffee Tea Chocolate Buttermilk

This is an excellent bill for a high class resort, where good prices are received.

Apples Malaga grapes Oranges
Radishes
Clam broth
Cracked wheat or boiled rice
Eggs to order
Omelet, with asparagus tips
Broiled brook trout, Montpelier butter
BROILED
Tenderloin steak, with mushrooms
Lamb Kidneys with bacon
Quail, with water cress
Sausage Fried oysters
POTATOES—Baked French fried
Stewed in cream
Vienna rolls Toast Corn bread
Cream biscuits Buckwheat griddle cakes
Preserved strawberries
Coffee Tea Cocoa

This is a model which commends itself.

Cantaloupe
Oatmeal
Sliced cucumbers
Broiled trout Salt mackerel
Broiled tenderloin or sirloin steak
Fried spring chicken, cream sauce
Ham Bacon
Boston baked beans, brown bread
Eggs as ordered
Omelets plain or with ham
POTATOES—Baked Stewed in cream
French fried
Wheat cakes
Parker house rolls Horn rolls
Corn muffins
Coffee Tea Chocolate

This breakfast was served in a medium-priced family hotel. A good bill.

Strawberries
Rolled oats with cream
Sliced tomatoes Young onions
Radishes Cucumbers
Fried pike
Broiled tenderloin or sirloin steak
Breakfast bacon
Beefsteak with onions Broiled sugar-cured ham
Fried softshell crabs, tartare sauce
Eggs and omelets as ordered
Potatoes French fried
Hot rolls Blackberry butter Wheat cakes
Tea Chocolate Coffee

This is an excellent breakfast served at a $2.00 per day commercial hotel.

Bananas Oranges Apples
Oolong, English breakfast or green tea
Coffee Milk Cocoa Chocolate
Raw oysters Fried oysters
Oat meal Breakfast food
Broiled pickerel Finnan haddie
Broiled white fish
Sirloin or tenderloin steak, plain,
with onions, or with mushrooms
Mutton chops Ham Bacon Lamb kidneys

Quail Corned beef hash Codfish balls
Orange fritters Sausage Baked beans and pork
Eggs—Boiled Fried Poached
Plain or Spanish omelette
Potatoes—Baked, hashed browned,
French fried, hashed in cream
Buckwheat, wheat or corn cakes
French rolls or flutes
Bread—Home-made, Boston brown, rye or graham
Muffins—corn, egg or graham
Dry or buttered toast Waffles

California oranges Baked apples
Oatmeal or boiled rice with cream
Broiled white shad trout, steward sauce
Codfish in cream Salt mackerel, boiled or broiled
Radishes
Calf's liver and bacon Broiled sugar cured ham
Broiled mutton chops
Eggs to order
Omelettes with tomatoes, ham or cheese
Broiled sirloin or tenderloin steak,
plain or with mushrooms
Hamburger steak with fried onions
Calf brains scrambled with eggs
POTATOES—Baked, Lyonnaise, stewed in cream
French rolls Graham and rye bread Biscuits
Oatmeal flakes Corn muffins Graham wafers
Buckwheat cakes Hot waffles
Cherry preserves Comb honey
Maple syrup New Orleans molasses
Cocoa Coffee Tea Chocolate

Raspberries
Preserved cherries Stewed prunes
Coffee Tea Chocolate
Grits Rolled oats
Broiled black bass Salt mackerel
Broiled—Sirloin or tenderloin steak
Spring chicken
Calf's liver Bacon
Fried corn
Veal cutlet, breaded Mush
Tripe in batter
Corned beef hash, browned
Eggs—Boiled, fried, scrambled, poached or shirred
Omelets—Plain, with cheese, ham, jelly,
parsley or Spanish
Potatoes—Boiled, French fried, Saratoga, Lyonnaise, stewed in cream
Breads, etc.—French, Vienna, graham, rye, corn
Muffins—Corn, flannel
Syrup—Maple Rock candy drip

Clam broth
Radishes Cantelopes Sliced tomatoes
Oatmeal or cornmeal mush with cream
Fried mountain trout
Salt mackerel
Sirloin or tenderloin steak, plain or a la carte
Ham Veal cutlets Lamp chops Bacon
Oysters in any style
Fricassee of spring chicken
Boston baked pork and beans, with brown bread
Broiled snipe on toast
Eggs as ordered
POTATOES—Baked Saute Stewed
Fried sweets
Plain, Vienna or graham bread
French rolls Toast Corn muffins
Currant buns
Wheat cakes, maple syrup
Coffee Tea Chocolate

Consomme Olives Sliced onions
Stuffed perch, a l'Anglaise
Dressed cucumbers Potatoes, a la St. James
Green turtle steak, Reform club style
Chicken livers, saute a la Turinoise
Roast saddle of mutton, Rosemary sauce
COLD
Roast beef Sardines Kippered herring
Lettuce Chicken salad
Potatoes Spaghetti Stewed tomatoes
String beans
Peach pie Angel food Pineapple salad
California cherries Edam and American cheese
Coffee Tea Milk Chocolate

Rockaways
Boston brown bread
Fruit
Coffee Chocolate
Hyson, Oolong and English breakfast tea
Cracked wheat Hominy Oatmeal
Fresh fish Salt mackerel
Broiled sirloin and tenderloin steaks
Lamb chops Calf's liver Ham
Breakfast bacon
Frizzled beef
Veal cutlet, plain or breaded
Stewed kidney
Eggs—Shirred, poached, scrambled
Omelets
Potatoes—Lyonnaise, fried and saute
Hot rolls Corn bread
Dry, buttered, milk and dipped toast
Griddle cakes

Baked apples with cream
Fruit Canteloupe
Cracked wheat Rolled oats
Fried oysters Fried fish Codfish balls
Broiled sirloin steak, plain or tomato sauce
Calf's liver with English bacon Country sausage
Broiled ham Lamb chops
Corned beef hash Fried mush
Sliced tomatoes
Ham, jelly or oyster omelette
Eggs to order
Potatoes—Boiled, French fried or stewed in cream
French rolls Toast Corn bread
Rice or wheat griddle cakes
Maple syrup Honey
Coffee Chocolate

The six specimens above are all models and commendable.

Lunch (American Plan).

Lunch is a slight repast between breakfast and dinner. It is not meant to be a full substantial meal, but simply to appease the appetite which would result in faintness where the time between the regular meals is too far apart. This is especially so in the large cities, where occupation takes people too far away from their homes to enable them to return for a midday meal without losing a great deal of time. They take their breakfast at home and a light lunch in some restaurant near at hand, returning home in the evening to a substantial dinner to which they can take their time.

Family hotels serve a lunch at midday because the men are all away and the women and children do not care for substantials at that time of the day. It has always been the custom in the most fashionable Eastern hotels so to do, also along the Pacific slope among all classes of hotels and restaurants; it is only of recent years that the custom is being adopted in the Middle and Southern states.

Lunch is the most economical meal of the house. It seldom contains more than two and often not more than one hot dish, the balance consisting of cold meats from previous days, some salads and pastry. In arranging I would begin about as follows: one soup or a stew of oysters or clams; next, two fresh relishes, such as radishes, young onions, etc. (fish is not essential excepting on Fridays, it comes next on the bill); after this about two kinds of hot dishes—a veal cutlet or a boiled fowl and a croquette; then about three kinds of hot vegetables, including potatoes; then cold meats; then salads. After this a sherbet, pastry, and last comes the beverages.

The following specimen luncheon bills of fare are all good. There is some difference in their arrangement but any of them are commendable:

Puree of cauliflower au croutons
Olives Radishes Spiced onions
Baked whitefish, tomato sauce
Potatoes au gratin
Roast tenderloin of beef, Jardiniere
Mashed potatoes Potatoes boiled
Stewed tomatoes Boiled rice
Rabbit pot pie
Banana fritters, glace
Hot brown bread
COLD—Roast beef Turkey
Sugar cured ham Pig's feet
Pickled lamb's tongue Dried chipped beef
Vegetable salad
Peach pie Custard pie
Home made doughnuts Lunch cake
Pineapple sherbet
Preserved strawberries Cranberry sauce
Crackers American cheese
English breakfast and Oolong tea
Coffee Buttermilk

Consomme, in cups
Radishes Sardines Sliced tomatoes
Brook trout, a la Vatel
Potatoes, brabanconne
Boiled pickled tongue, sauce piquant
Stewed tomatoes
Roast sirloin of beef
Mashed potatoes Asparagus
Compote of domestic duck, with mushrooms
Cream fritters, wine sauce
COLD—Roast lamb Bologna sausage
Boiled ham Potato salad Chicken salad
Compressed corned beef
Edam and American cheese
Cranberry pie Pineapple sorbet Assorted cakes
Fruit Coffee

Fresh okra with chicken
Hot rolls
Cucumbers Pickles Radishes
Gulf trout, a la Portugaise
Fried sweet potatoes
Hamburger steak, sauce piquante
Chicken livers with mushrooms
Roast pork, apple sauce
Boiled potatoes Mashed potatoes
Stewed tomatoes Boiled rice
COLD—Roast beef Corned beef Beef tongue
Boned turkey Ham
Tapioca custard pudding
Apricot pie Ginger bread
Assorted cake Frozen egg nogg
Watermelons
Preserved fruits
American cheese Crackers
Honey
Buttermilk Coffee

Blue points
Croute au pot Consomme vermicelli
Fried scallops, ravigot sauce
Hashed browned potatoes
Radishes Stuffed mangoes Olives
Broiled tenderloin steak, Bordelaise
Braised turkey wings, a la Parisienne
Baked macaroni with cheese
Boiled potatoes Stewed tomatoes
New beets Boiled rice
COLD
Lamb Chicken Ham Roast beef
Pig's feet Dried beef Sardines
Pickled lamb's tongue Beef tongue
Salads Macedoine Potato Cold slaw
Baked cup custard Peach pie
Assorted cake Preserved figs Canned cherries
Sherbet d'Ananas
Bananas
Tea Chocolate Coffee
Crackers Cheese

Oysters
Consomme
OYSTERS—Stewed Fried Broiled Pickled
Stewed clams Fried clams
Oat meal Cracked wheat
COLD
Roast beef Ham Corned beef Chicken
Lamb Turkey Beef tongue
Sardines Chipped beef Boned capon
Pickled lamb's tongues
SALAD
Shrimp Chicken Lobster Lettuce
DESSERT
Ice cream Assorted cake Pies Water ice
Fruit Crackers Cheese
Coffee, cocoa, tea

Hors d'oeuvres, assortis, club style
Mulligatawny
Young onions Olives Sweet mixed pickles
Fresh shrimp, a la Newburg
Ham with eggs, country style
Veal cutlets, saute, a la Jardiniere
Minced turkey, a la creme
Mashed potatoes Browned sweet potatoes
Rice Beets
Stewed new turnips Fresh string beans
Boston brown bread

COLD—Ham Chipped beef Pigs feet
Corned beef Tongue Roast beef
Kippered herring Marinated herring
Chicken salad Lettuce Salad, a la Russe
Pate de foie gras
Congress pudding, brandy sauce
Cocoanut wafers Assorted cakes
Banana sherbet
Pineapple in syrup
American or Edam cheese Crackers
Tea Buttermilk Chocolate Coffee

Oyster
Celery Olives
Roast beef Baked pork and beans
Browned potatoes Brown bread
Lobster salad
Cold tongue Cold roast pork
Apple pie Cocoanut pudding
Ice cream Cake Fruit Coffee Gingerbread

Vegetable, country style Consomme, hot or cold
Olives Spanish onions Lettuce
Minced chicken, Romaine
Haricot of mutton, Parisienne
Baked pork and beans
Leg of veal with dressing
Mashed potatoes Browned potatoes stewed
Green peas Steamed rice
COLD MEATS
Roast beef Ham
Corned beef Turkey Beef tongue
Boneless pig's feet
SALADS
Potato Lobster Mayonnaise Cold slaw
Wheat muffins Corn cakes
Banana pudding, a la Conde
Pineapple cream pie Apple pie
Chocolate ice cream Fruit Assorted cake
Home made preserves New comb honey
Brie, Swiss and English cheese
Saratoga flakes Michigan butters
Bent's crackers
English breakfast, green and Oolong tea
Chocolate Cocoa Coffee Milk

Blue points
Consomme, en Tasse
Broiled whitefish, steward sauce
Sliced tomatoes Julienne potatoes Radishes
Prime roast beef, demi glace
Mashed potatoes Boiled potatoes String beans
Pork chops, breaded, tomato sauce
Deviled crab, in shell, baked
COLD
Roast beef Turkey Ham
Swiss cheese Tongue Sardines
Mayonnaise of lobster
Cranberry pie Lemon custard pie
Orange water ice Assorted cakes
Mixed nuts Fruit Layer raisins
Cheese Crakers
Coffee Tea Cocoa Buttermilk

Olives Sliced tomatoes Young onions Radishes
Tomato soup
Plain lobster Sardines
Baked beans with pork
Baked potatoes String beans
Pickled beets and red cabbage
Corned beef Cold roast beef Tongue
Chicken salad
Plain and dressed lettuce
Custard souffle, peach sauce
Apple pie Jelly roll
Assorted cake Preserved crabapples
Grape sherbet
Crackers Cheese
Tea Coffee
Bananas Oranges Apples

Cream of asparagus
Sweet pickles Radishes
Broiled whitefish maitre d'hotel
Small brown potatoes
Roast spring lamb
Sugar corn New potatoes in cream
Stewed veal with dumplings
Chicken livers saute, native mushrooms
Orange sherbet
Cold roast beef Ham Tongue
Turkey Pig's feet
String bean salad
Rolls Ginger bread
Plain rice pudding, wine sauce Assorted cake
Blackberry jam
Cheese Crackers
Tea Iced tea Coffee Milk

Mulligatawny
Tomatoes Celery Olives
Baked fillets of trout, fine herbs
Saratoga potatoes
Boiled fowl and pork, celery sauce
Boiled potatoes Green peas Mashed potatoes
Stewed tomatoes Boiled rice Asparagus
Welsh rarebit
Banana fritters, wine cream sauce
Hot brown bread Ginger bread
Combination salad Pickled beets Spiced salmon
Pigs feet Sardines Pickled lamb tongues
Cold roast beef Lamb Pork and beans
Sugar cured ham Pork Tongue
Huckleberry roly poly
Pineapple sherbet
Assorted cake
California apricots in syrup Currant jelly
Cream cheese Crackers
Figs Dates
Tea Coffee

Dinner (American Plan).

There is considerable difference of opinion in regard to the placing of the joints and entrees on the bill of fare, some claiming that the French method of placing the entrees before the roasts is the proper way, supporting their claim with good arguments; but the majority, I believe, favor the American way of placing the roasts above the entrees, giving equal good reasons in support of their side of the argument, and I should almost feel inclined to say that the steward might suit himself, since neither way has ever been declared wrong on the American bill by good authority.

But I prefer the placing of the roasts before the entrees. It is the adopted American style and is mostly in favor in hotels all over the country. Furthermore, I do not see how a sweet entree—which is quite popular in many

hotels--can be placed above the roasts consistently; but it has been done. I believe it wrong. Sweets should come after meat dishes. It seems to me where the French style of placing the entree before the roast is customary, there should be no sweet entree, and, if they are desired, should follow the roast as "entremet" or dainties and classed with all kinds of fritters and daintily prepared vegetables, as stuffed tomatoes, etc.

Table d'Hote.

Table d'hote (according to the Standard Dictionary) is a full meal for a price. This, I believe, is about the most proper definition of the word as applied in America, a meal practically selected by the caterer, from which the guest may choose what he desires, for a certain fixed price, as in all American plan hotels. The literal definition of the word is "The landlord's table; a common table for guests."

There is a general impression that a table d'hote meal (menu) consists of a limited variety, the guest having the choice of only one (Hobson's) or two articles in each course. In my opinion, however, any bill of fare which is served at so much for the meal, whether breakfast, lunch, dinner or supper, is a table d'hote meal. The following bills are fair specimens of regular American plan (table d'hote) dinners:

Blue points, on deep shell
Salted almonds
Mock turtle, au Madeira — Chicken bouillon
Fresh lobster, Maryland
Sliced tomatoes — Olives — Radishes — Cucumbers
Fillet of pompano, vin blanc
Potato croquettes
Boiled capon, oyster sauce
Spinach — Asparagus tips
Roast ribs of beef
Boiled Bermuda potatoes — Mashed potatoes
Spring lamb, mint sauce
New spring beets, butter sauce
Baked sweet potatoes
Sweetbreads glace, French peas
Frog legs, fried tartar
Orange fritters, Benedictine
Champagne punch
Broiled plover, on toast
Sweet potato chips
Chicken salad
Charlotte, a la Hollenden
Orange cream pie — Almond macaroons
Vanilla wafers — Tutti frutti, glace
Strawberries, with whipped cream
Oranges — Apples — Bananas — Bartlett pears
American, Brie and Roquefort cheese
Nuts — Raisins — Figs
Coffee

Little neck clams
Mock turtle, a l'Anglaise — Clear okra with chicken
Cold consomme in cups
Soft shell crabs, sauce Ravigote
Olives — Radishes
Sliced tomatoes
Filet of Spanish mackerel, Bearnaise
Sliced cucumbers — Potatoes Hollandaise
Ribs of beef
Stewed tomatoes — Mashed potatoes
Spring lamb, mint sauce
New potatoes — Cauliflower
Sweetbread glace, Perigord
Green peas
Punch, a la Romaine
Plover with English bread sauce
Dressed lettuce
Currant pie — Raspberry short cake
Vanilla ice cream — Petits fours
Raspberries with cream — Peaches — Watermelon
Stilton and Brie cheese
Cafe noir

The Vegetables.

Vegetables should be grouped together and not be placed with the different meat dishes, excepting where it is intended to serve the meal in courses, or for a banquet. The guest usually orders all such vegetables as he may desire at one time and where they are spread all over the bill it takes them too much time to find what they wish; or if they are not close students miss just what they would like, and are not aware that it is on the bill until they see their neighbor served with it.

Punch.

Punch is served in many hotels every day, and where once started it is like a bad habit, "hard to be broken and yet almost indispensable when the habit is once contracted." I doubt the commendability of this addition because of its injurious effect on the digestive organs. In placing it on the bill of fare it should be immediately above the game. In arranging a dinner bill I should begin about as follows:

Arrangement of the Dinner Bill of Fare (American Plan).

When oysters or clams, they should begin; in their absence some relish (hors d'oeuvres).

1—oysters or clams.
2—1 relish of some kind.
3—2 soups (1 clear, 1 heavy).
4—relishes.
5—1 fish with one kind of potatoes.
6—1 boiled dish, if desired.
7—2 roasts.
8—2 kinds of potatoes.
3 kinds of vegetables.
9—2 entrees.
10—1 punch, if desired.
11—1 game.
12—1 or 2 salads.
13—1 pudding.
14—1 pie, cake.

15—1 ice cream, 1 jelly or charlotte russe, etc.
16—fruit, nuts, raisins.
17—cheese and crackers.
18—black coffee (with cognac, if desired).

It is optional to place the cheese and crackers before or after the fruit, nuts and raisins, but as a great many epicures call for cheese and crackers with black coffee at the end of the meal I believe the above arrangement proper and in the order in which the different courses are usually called for.

Strive For Variety in the Bill of Fare.

Another important item in making a bill of fare is that all dishes form a distinct variety, no two kinds should be alike, for instance: Consomme with rice and cream of barley do not belong together—the rice and barley being both cereals, forms a similarity. Consomme Jardiniere and cream of barley will form a better contrast. The same with roasts and entrees. With roast turkey need not be chicken or any other kind of fowl in the entrees.

Among the vegetables, lima beans and string beans or succotash ought not to be on the bill at the same time; also turnips and beets, or parsnips, or oyster plant are too much alike.

Attention should also be paid to sauces and garnishes; they should not be all white or all yellow, nor brown. For instance: There is fish with tartar sauce; the sauce with the first entree can be brown and the second white or red.

Nor does it look well to have tomato soup, then sliced tomatoes, fish with tomato sauce and possibly stuffed tomatoes among the entrees on the bill at the same time, no matter how cheap they are.

I would not have the same article more than once on the bill if possible. Of course there are exceptions in some instances. The following specimen dinner bills of fare from different hotels are good models:

Blue points
Celery
Pigeon broth
Mangoes Salted almonds
Terrapin, Maryland style
Brook trout, tartar sauce
Sliced tomatoes Julienne potatoes
Roast sirloin of beef
Green peas Roast sweet potatoes
Wild turkey stuffed, chestnut dressing
German asparagus
Supreme of prairie chicken, truffle sauce
SOUTHERN HOTEL PUNCH
Canvas back duck, currant jelly
Game salad, Julienne
English plum pudding, hard and brandy sauce
Tutti-frutti ice cream
De brie Toasted crackers
Fruit Cider Coffee

Blue points
Cream of partridge, a la Mt. Vernon
Chicken clear, okra
Queen olives Salted almonds
Petits bouchees, Duchesse
Broiled Spanish mackerel, maitre d'hotel
Potatoes a la Russe
Boiled capon, sauce chipolate
Asparagus
Prime cut of beef Spring lamb, mint sauce
Mashed potatoes Carolina croquettes Green peas
Stewed terrapin, Maryland style
Baked apples, with rice conde
LALLA ROOKH PUNCH
Roast quail, stuffed, Perigord
Dressed lettuce
Washington pudding, lemon sauce
Sliced apple pie Pumpkin custard pie
Fancy cakes Neapolitan ice cream
Confections
Nuts Fruits Figs
American, Roquefort cheese Crackers
Coffee

Caviar on toast
Cream of capon, Richmond Consomme royale
Lettuce Radishes Tomatoes
Broiled pompano a la Tanty
Potatoes duchesse
Boiled reindeer tongue, chasseur
Ribs of prime beef, demi glace
Mashed browned potatoes Stuffed egg plant
Roast spring chicken, dressing
Candied yams Asparagus, Hollandaise
Filet of beef, a la Bernaise
Sweetbreads braise financiere
Baba au rum
ANGELICA PUNCH
Roast saddle of venison, Tyrolienne
Celery salad
Steamed fruit pudding, brandy sauce
Lemon meringue pie Green apple pie
Rhine wine jelly
Delmonico ice cream Assorted cake
Nuts Raisins
Crackers Cheese
Coffee

Fish chowder Consomme, au riz
Boiled salmon, anchovy sauce
Cucumbers Hollandaise potatoes
Roast ribs of beef, dish gravy
Boiled sweet potatoes Stewed oyster plant
Roast young turkey, cranberry sauce
Mashed potatoes Hubbard squash
Roast veal, brown sauce
Lima beans a la Veloute
Tennessee corn pone Buttermilk
Boiled calf's head, vinaigrette
Scalloped oysters
Compote of pears, Richelieu
Cocoanut pudding, lemon sauce
Apple pie Pumpkin pie
Rum jelly Assorted cake
Vanilla ice cream
Watermelon Apples
Edam and American cheese Crackers
Coffee

Puree of green peas Bouillon
Sliced tomatoes Young onions
Broiled Spanish mackerel, anchovy butter
Pommes Parisienne
Beef tongue, tartar sauce
Roast ribs of beef, demi glace
Mashed potatoes Spinach with egg
Domestic duck stuffed, currant jelly
Stewed new tomatoes New succotash
Sweetbreads glace a la financiere
Fresh lobster a la Newburg
Orange fritters, Curacao
CARDINAL PUNCH
Chicken salad
Pineapple souffle with whipped cream
Peach pie Raspberry meringue pie
Almond ice cream Assorted cake
Fruits Nuts Raisins
Watermelon
Edam and American cheese Water crackers
Coffee

Saddle rocks
Consomme, Deslignac
Olives
Baked shad, Italienne
Boiled tongue, tomato sauce
Sirloin of beef, brown gravy
Loin of veal, browned potatoes
Turkey stuffed, cranberry sauce
Small patties of oysters, bechamel
Chicken croquettes, peas
Sweetbreads larded, Toulouse
Rice with peaches, a la Conde
PORT WINE SHERBET
Lobster salad
Mashed potatoes Fried parsnips
French baked potatoes
Stewed tomatoes Cold slaw Creamed onions
English fruit pudding, hard and brandy sauce
Apple pie Lemon meringue pie Mince pie
Vanilla ice cream Baked apples, powdered sugar
Fancy cakes Fruit Layer raisins
Lemon jelly Coffee

Bluepoints
Celery
Green turtle
Russian caviar Olives
Broiled Spanish mackerel, maitre d'hotel
Duchesse potatoes
Boiled beef tongue with spinach
Roast ribs of beef Turkey, cranberry sauce
Chicken pie, New England style
Oyster pattie, a la Leland
Charlotte of apricots, sauce chartreuse
ROCK PUNCH
Roast quail, au cress Broiled teal duck
Boned turkey, aspic jelly
Fresh shrimp mayonnaise
Asparagus tips Sweet potatoes Green peas
Mashed potatoes String beans
Mince pie Plum pudding, hard sauce
Pumpkin pie Assorted cake
Tutti frutti ice cream Fruit
Hickory nuts and cider
Roquefort, DeBrie and cream cheese
Water crackers Coffee

Tomato, a la Creole Consomme
Sliced tomatoes Olives Sliced cucumbers
Broiled whitefish, a la maitre d'hotel
Saratoga chips
Roast chicken, giblet sauce
Cauliflower Green corn
Roast sirloin of beef
Mashed and boiled potatoes
Roast saddle of lamb, currant jelly
String beans Spinach
Pigeon stuffed, a l'Anglaise
Soft shell crabs, fried, Bearnaise
Pine apple fritters, rum sauce
PUNCH AU KIRSCH
Salads
Lettuce Pickled beets Chicken
Boned capon Pate of fat livers
Raspberry roll, brandy sauce
Custard pie Apple pie
Assorted cake Wine jelly
Charlotte russe Confectionery
Ice cream royale
Roquefort, Edam and American cheese
Water crackers
Nuts Raisins Fruit
Coffee Watermelon Buttermilk

Blue points
Puree of chicken a la Reine
Queen olives Pepper relish
Boiled turbot, Estragon
Windsor potatoes
Cold slaw Dressed lettuce Pickled onions
Boiled native turkey, sauce supreme
Pressed calf's head Potted tongue
Filet of beef, larded, financiere
Chicken saute, Marengo
Spanish puffs, glace au cognac
Roast prime ribs of beef, dish gravy
Loin of lamb, brown gravy
Mallard duck, currant jelly
Steamed and mashed potatoes
Green peas Stewed tomatoes Shelled beans
Spaghetti a l'Italienne
PUNCH ROMAINE
Salmon salad
Baked Indian pudding with whipped cream
Sliced apple pie Raspberry tart pie
Sherry wine jelly Golden cream
Lemon ice cream
Assorted cake Bon-bons Fruits Nuts
Confectionery Raisins
Graham and water crackers
Sage and American cheese
Coffee

Consomme a la Victoria
Baked St. Lawrence river salmon, maitre d'hotel
Queen olives Celery Sliced tomatoes
Boiled capon, cream sauce
Young turkey, oyster dressing, cranberry sauce
Prime cuts of beef, Yorkshire pudding
Fillet of beef aux Champignons
Charlotte of peaches, sherry wine
Baked sweet potatoes Sugar corn
Mashed potatoes
Cabinet pudding, brandy sauce
Apple pie Strawberries with cream
Port wine sherbet Assorted cake
Nuts American cheese Wafers Figs
Raisins Dates
Tea Chocolate Milk Coffee

Mock turtle Consomme Royal
Filet of sole, sauce remoulade
Serpentine potatoes
Radishes Pickled beets Green onions
Small bouchees, a la Montglas
Boiled chicken, sauce supreme
Prime ribs of beef, au jus
Asparagus Mashed potatoes
Spring lamb with mint sauce
Sifted peas Spinach Boiled potatoes
Calves head en tortue
Fresh mushrooms, sautee on toast
Hard shell fritters, glace au rum
SORBET A L'ANANAS
Fresh lobster en Mayonnaise
Apricot pie Orange meringue pie
Boiled lemon pudding, sauce Sabayon
Strawberry short cake Chocolate cream
Almond ice cream Assorted fancy cake
Fruit Raisins Nuts
Cream cheese Coffee Butter crackers

Clam chowder Consomme
Radishes Lettuce Queen olives
Boiled Lake Superior trout, parsley sauce
Julian potatoes
Boiled tongue, piquant sauce
Prime roast beef with gravy
Roast loin of veal with dressing
Fricassee chicken with dumplings
New boiled potatoes Mashed potatoes
Green peas Hot slaw
Stewed kidneys, wine sauce
Farina cake with jelly
Shrimp salad
Apple pie Peach pie
Rice pudding, hard sauce
Orange sherbet Wine jelly
Oranges Apples Bananas
Assorted cake American cheese Assorted nuts
Swiss cheese
Tea Coffee Milk
Bent's water crackers Boston brown bread
Home made bread

SUPPER.

Supper, the evening meal, is served in nearly all country commercial houses and in a great many city houses as well. It should consist mainly of light foods, cereals of some kind, some stewed or fried oysters, when in season, or clams in some way; a fritter, some cold meats, breads, toast, waffles, fruit, sauces and beverages. But where dinner is served at mid-day in houses depending upon the traveling public, it is necessary that the supper be more substantial, especially where a man has been traveling all day and is tired and hungry, something more than the above-named items is wanted. Even to the regular boarder the wait from noon to evening has been long enough to fit him for a substantial meal. I do not believe, however, that it is necessary to enumerate nearly all available meats in the market; four or five hot meat dishes and eggs ought to be quite sufficient.

In my opinion fruits should never begin the supper; it seems out of place. "Fruit first in the morning and last at night" is the old saying, and I believe it a good rule.

In arranging a supper I should make it about as follows:

1—Stewed oysters or cold consomme.
2—Some fresh relishes.
3—Cereals.
4—2 fishes—a broiled and a fried.
5—1 or 2 broiled meats.
6—1 or 2 fried dishes.
7—1 or 2 made dishes.
8—Eggs.
9—Potatoes.
10—Cold meats and salads.
11—Breads, toasts, etc.
12—Fruits, cake.
13—Beverages.

The following specimen is a supper which I believe first class:

Consomme in cups
Cucumbers Sliced tomatoes Pickled beets
Chowchow
Cracked wheat or cerealine, with cream
Eggs to order
Omelets, plain or with jelly
Baked lake salmon, Chevaliere
Broiled tenderloin steak, plain or with piquant sauce
Veal cutlets breaded, Milanaise
Rissoles of chicken, Madeira sauce
Baked, domestic fried and hashed brown potatoes
String beans Saratoga chips
COLD
Roast beef Bologna sausage Roast fowl
Pig's feet Boiled ham Ox tongues
Lettuce Baked pork and beans Lobster salad
Finger rolls Toast
New England griddle cakes Tea buns
Vienna, Graham and rye bread
Boston brown bread Home made bread
Maple syrup Rock candy drips
Watermelon Red raspberries Blackberries
Sherbet Assorted cake
Coffee Iced tea Milk Tea

The following specimens are commendable:

Blue points
Spanish onions Olives Salami
FISH—Broiled trout, a la maitre d'hotel
Saratoga chips
BROILED—Sirloin or tenderloin steak
Lamp chops with bacon
Ham
ENTREES—Venison steak, club style
Stewed green turtle in cases
Fried oysters, a la tartare
Banana fritters, rum sauce
Eggs and omelets as ordered
COLD—Roast beef Ox tongue Ham
Sardines Kippered herring Lettuce
Celery mayonnaise
POTATOES—Saute or French fried
Oatmeal porridge with cream

Griddle cakes with maple syrup
Compote of peaches Preserved cherries
Strawberry jam
Coffee Milk Chocolate
Oolong, Congo or Young Hyson tea

Cracked wheat
Olives Celery Mangoes
Fried yellow perch
Potatoes a la Reitz
Tenderloin or sirloin steak
Pork spare ribs
Broiled or fried ham Steak with onions
Baked potatoes Potatoes Chateau
French toast
Eggs as ordered
Omelette
Cold roast beef, ham and fowl
Chicken salad
Tea biscuits Jenny Lind pancakes
Baked apples
Assorted cake
Tea Chocolate Coffee

Consomme in cups
Pickled beets Olives
Coffee Cocoa Tea
Cracked wheat
Tenderloin steak Kidneys Bacon
Cold roast beef Tongue Ham
Eggs and omelets as ordered
Potato salad Cold slaw
Potatoes—French fried, saute
Finger rolls Flannel cakes
Assorted cake
Syrup—maple Rock candy drip
Lemon cling peaches
American cheese Crackers

Consomme
Green gages Stewed prunes
Oyster stew
Broiled—Jack salmon Fried smelts Whitefish
Sliced tomatoes
Sirloin or tenderloin steak, plain, with onions, or drip gravy
Mutton chops Ham Bacon Tripe
Chicken hash on toast
Calf's feet, fried in batter
Eggs—Boiled Fried Shirred
Plain or kidney omelette
Cold—Roast beef Ham Marinated herring
Turkey Smoked tongue Veal
Salad a la Russe Dressed lettuce
Potatoes—Baked German fried French fried
Saratoga chips
Bread Toast Rolls
Oat meal and Indian meal, with cream
Corn or wheat cakes
Assorted cakes Ginger bread
Oolong, English breakfast and green tea
Baked apples
Chocolate Coffee Milk

Bouillon en tasse
Salted wafers
Broiled sardines on toast
Sliced cucumbers Sliced tomatoes
Filet of turkey, sliced oranges
Baked potatoes
Cold—Tongue Salmon Ham
Boned chicken en aspic jelly
Russian punch
Fresh lobster salad en mayonnaise
Red raspberry shortcake
Hot waffles with pure maple syrup
Plain and rye bread Tea biscuit
Toast to order
Assorted cake
Crackers Edam cheese
Coffee Tea Iced tea

Shell oysters
Celery Mangoes
Fried smelts
Hominy grits Apple tapioca
BROILED
Tenderloin steak Sirloin steak
Plain or with onions
Tripe Pig's feet
Chicken croquettes, with green peas
Calf's head in omelette
Veal cutlets, plain or breaded
Pearl paste, with jelly
POTATOES
Baked Shoestring
Old fashioned fried Potato cakes
Smearkase
Eggs to order
COLD
Roast beef Lunch tongue
Baked beans
Toast—all ways
Currant buns French horns
Corn or buckwheat cakes
Honey Maple syrup
French sherbet
Quince preserves Cup custard
Assorted cake
Tea Coffee

Bluepoints
Sliced tomatoes Pickled peaches Radishes
Consomme Oyster stew
Cracked wheat or farina mush with cream
Broiled bluefish, lemon butter
Saratoga chips
Broiled tenderloin or sirloin steak, plain or with
French peas
Veal cutlets, tomato sauce
Minions of beef, financiere
Welsh rare-bit au gratin
Eggs as ordered
Caviar omelets
Baked, French fried and hashed brown potatoes
String beans with bacon
Cold—Boiled ham Roast beef Lamb's tongue
Fowl Marinated herring Sardines
Chicken salad
Graham, rye or Boston brown bread
Crown rolls Rusks Egg muffins Toast
Wheat or buckwheat griddle cakes
Flemish waffles
Lemon cling peaches Preserved peaches
Assorted cake Stewed rhubarb Sherbet
Coffee Tea Cocoa

Beef bouillon
Water cress Lettuce Caviar
Corn meal mush
Baked salmon, butter sauce
Baked giblet pie, Maryland
Breaded veal cutlets, cream sauce
Corn fritters, rum sauce

Broiled—Tenderloin steak Sirloin steak
Lamb chops. Kidneys with bacon
Eggs, as ordered
Cold—Roast beef Mutton Ox tongue
Chipped beef. Sardines
Summer sausage
Salmon salad
Potatoes—Steamed Domestic fried Shoestring
Hot rolls Assorted cake Brown bread
Ice cream
Cherries in syrup Sliced bananas
Comb honey
Griddle cakes, with maple syrup
Club house coffee Cocoa Tea

Consomme
Wheat flakes or rolled oats with cream
Fish—Broiled lake fish Fried catfish steak
Cold Meats—Ox tongue Ham Roast beef
Lamb Bologna Veal
Sliced tomatoes Potato salad Chow chow
Broiled—Sirloin or tenderloin steak, plain
or with fresh mushroom sauce
Bacon Pork chops Ham
Dried beef in cream
Lamb tongue, au Risoto
Fried hominy
Eggs, to order
Omelettes plain with ham or tomatoes
Potatoes—baked hashed brown Saratoga
Breads—Hot biscuits Boston buns Ginger bread
Graham bread Rye bread
Wheat cakes Toast to order Corn cakes
Rock candy drips Honey Assorted cake
Soda waferettes Graham wafers
Fruit—Baked apples Apricots
Coffee Tea Chocolate Butter milk

Little neck clams
Consomme in cups
Cracked wheat Mush and milk
Broiled lake trout, maitre d'hotel
Radishes Cucumbers
Prime roast beef, au jus
California grass birds, on toast
German fritter, with stewed prunes
Boiled rice Baked tomatoes
Broiled sirloin or tenderloin steak, plain or Creole
Mutton chops, plain or breaded, with peas
Welsh rabbit, or golden buck
POTATOES—Baked Hashed in cream
Lyonnaise Fried sweet French fried
Eggs to order
Omelette, plain, with ham or cheese
COLD—Ox tongue Ham Lamb Corned beef
Pork and beans Sardines Pickled herring
Mayonnaise of chicken
Rye and graham bread French rolls
Tea biscuit Wheat cakes Corn cakes
Ginger snaps Assorted cake Stewed pears
Coffee ice cream Sliced peaches, with cream
Pineapple preserves
Tea Coffee Chocolate Cocoa Buttermilk

Tea.

Is a light evening meal—lighter than the regulation supper—and usually consisting of

Tea, coffee or chocolate.

Dry, milk or cream toast.

Tea biscuits—wafers.

Cold meats, or sandwiches.

Salads.

Breads, cakes and conserves.

Tea is generally served on Sundays and holidays, when a specially appetizing midday dinner having been partaken of, a light meal is all that is necessary. It makes it convenient, also, to relieve a number of the help after dinner.

Buffet Luncheons.

The meaning of the word Buffet is a sideboard. As applied in connection with the above it is one or more large tables, upon which everything that is on the menu (which is intended merely as souvenir) is placed on the table before the arrival of the guests. There are no chairs, everybody stands and each one either helps himself or is served by the waiter, with what he chooses on a small plate with fork. They are always informal affairs and are much enjoyed by the participants.

The following menus will illustrate:

Grilled sardines Anchovy toast
Mardadella sausage
Celery Olives fracie Radishes
Ham, goose breast, chicken
and Swiss cheese sandwiches
Lobster salad Lettuce salad Potato salad
Salmon Mayonnaise Pate de foie gras
Eggs a la bonne femme
Punch curacoa
Chaud froid de cailles Galantine de dinde
Assorted cakes Tutti frutti ice cream
Fruit
Edam cheese Crackers
Coffee

A luncheon to the H. M. M. B. A.

Ham and chicken sandwiches
Cold turkey Beef tongue Chipped beef
Stuffed eggs, a la St. James
Chicken salad Potato salad Lobster salad
Queen olives , Sweet pickles Radishes
Punch Oriental
Strawberries and sweet cream
Neapolitan ice cream
Assorted cakes Fruits
American cheese Swiss cheese
Crackers
Tea Coffee
Soothers for the Troubled Spirits of Ye Landlords,
Ye Ladies and the Strangers within
Our Gates.

Luncheon to the H. M. M. B. A.

CHAUD
Bouillon de lucines, en tasse
Croquettes de grenouilles, Parisienne
Ris de veau, Coquillot
FROID
Saumon, decoree
Pigeonneaux en bastion, Semonier
Jambon, gatti
Langue de bœuf, Rocheford
Aspic de homard
Mayonnaise de volaille

Salade epicurienne
Sandwich assortis
ENTREMETS SUCRES
Fruits glace de saison
Charlottes, aux noisettes
Petits fours
Cafe noir
G. H. Mumm's extra dry Copley Square punch
Poland Spring water Cigars

A cold luncheon served at the opening of the new Hotel Burlington, at Boscombe, Bournemouth, England:

Swanage prawns
Filet de sole en aspic
Mayonnaise de Homard a la Burlington
Saumon a la Christchurch
Saumon a la Montpelier
Pain de Volaille a la Mosaique
Chaud-froid de Cailles
Chaud-froid de Cotelettes d'Agneau
Galatine de Poulard aux truffes
Chapon a la Bechamel
Bœuf braise a la Gelee
Poulet Roti
Langue de bœuf
Jambon de York
Quartier d'Agneau
Pates de Gibier
Sandwiches
ENTREMETS
Trifle
Petits babas aux Cerises
Nougats a la Chantilly
Meringues a la creme
Patisseries varices
Gelee au Vin
Gelee a la Macedoine de fruit
Mousse aux fraises
Charlotte a la Russe
Gateau a la Nepolitaine
GLACES
Vanille Citron Ananas
DESSERT
CARTE DE VIN
Sherry Champagne, 1884 Claret, 1886
Champagne cup Claret cup Lemonade
Johannis natural mineral water

To the H. M. M. B. A.

CHAUD. Gombaut Passe en Tasse
Croquette Panachee a la Waldorf
Ris-de-Veau a la Surdez
Souffle au Fromage
Brissotin de Volaille Fantaisie
FROID Consomme en Gelee
Crabes a la Diable
Pigeonneau de Philadelphie
Timbale de pate de foie gras
Mayonnaise de volaille
Salad de homard
Sandwich de Crabes Mous
Sandwich assortis
ENTREMETS SUCRES
Glaces fruits varies
Biscuit Bellevue
Petits fours
The glace
Cafe frappe

A buffet luncheon.

Bouillon in cups
Celery Pickles Olives
Oyster patties, Romaine
Sandwiches
Ham Tongue Turkey Sardine
Cold meats Salads
Turkey Ham Shrimp Potato
Lamb tongue Chicken
PIECES MONTEES
Pate of game a la Diana Dindonneau
Ham decore a la Gatti
Galantine de Cochon de Lait en daube
Boned turkey a la Berger
Frozen cream sherbet Assorted cake
Cheese and toasted crackers
Cafe

Buffet lunch.

SERVICE CHAUD
Consomme en tasse Clam broth
Bouchees aux champignons frais
Homard a la Columbus
Croquettes de ris de veau a la Princesse
Cafe Chocolate
SERVICE FROID
Celery Olives
Saumon a l'avenlane Filet de bœuf a la Russe
Jambon truffe a la florian
Langues de bœuf Rocheford
Ballotines de poulets en chaudfroid
Timbales de foie-gras en bellevue
Galantines de dinde a la Elizabeth
Pates de perdreaux a la U. L. C.
Mayonnaise de volaille Salade de homard
Rillettes Sandwiches assortis
Entremets de douceur
Paniers de nougat garnis de fruits
Charlottes fontanges
Gelees Moscovite Glace historie
Sorbet fin de siecle
Petits fours Bon bons
Mottoes Fruit
Champagne

These luncheons afford skilled cooks an opportunity to show their ability, as everything is set on the table in large dishes, ornamented.

Economy in Kitchen Utensils.

Fewer and better kitchen utensils advocated by Chef Antoine Dupraz, quoted by the New York *Sun:*

"Most kitchens are too crowded. The tendency is to want too many utensils, great numbers of pots and pans used seldom and always occupying valuable space. It should not be the boast that one has a complete assortment of kettles and tins; it should be the pride that few are needed.

"Shelves lined with aluminum, granite ware and pottery are difficult to keep clean. They collect dust and are a nuisance. The adept in cookery does his work easily without many utensils. He knows exactly what he wants and he never lets the things he uses collect so that he has the sense of being crowded.

"Here again is another instance of waste, waste of room and waste of money. The day is coming when the costliest of wares will be employed in the kitchen. There will be fewer utensils and they will be better constructed."

BANQUETS.

A banquet is a repast or a rich entertainment given in honor of some memorable event or celebration, usually attended with formality, all participants attending in proper dress for the occasion. During the meal the guests are entertained with music, afterwards suitable toasts, speeches, etc., which complete the feast.

The menu consists of a full hot meal, like a table d'hote dinner, served in courses, usually accompanied with wines.

In some instances the price of the repast for each plate includes the wine, music and flowers; in others the wine and flowers without the music, but in the majority of cases the caterer serves the meal only, for a price, and receives extra pay for wines, flowers and music. Sometimes the host provides his own flowers and music.

Banquets are served in two different styles. The French service (*a la Francaise*) and the Russian service (*a la Russe*).

The French service is not popular. Occasionally small parties not to exceed ten or twelve are served in this manner. Artistic chefs prefer it as it gives them an opportunity to show their skill to better advantage, everything being served on large (usually) decorated dishes in the most attractive manner, each dish containing as many orders as there are guests to be served by one waiter, who passes the dish around to the guests, helping them to their portion. The time required to serve a banquet in this style is necessarily slow and it requires thoroughly trained waiters to avoid any mishaps. Waiters in this country who understand this service are not plentiful, which may account for the French service being less in demand.

The Russian service is the most satisfactory; it is simpler and much quicker. All meats, pastry and dessert are prepared in single portions nicely garnished and ready for the guest to eat. It is different from the French style, as in this case the cooks and waiters do all the work for the guests; they are served with just about the size order desired and in a much more appetizing way than if they were obliged to help themselves.

Where there is a well conducted kitchen and properly drilled waiters the various courses are set before the guest almost within a minute of the time that they are taken from the range or pantry. To serve the hot dishes steaming hot, and cold dishes with a fresh and cool appearance is a very important feature.

The steward's generalship comes to good use in the serving of parties; on him really depends the success of the affair. If he is a man who becomes rattled he is in danger of confusing everybody else. It devolves on him to see that every course, from oysters to coffee, are served in regular order, and to keep harmony among the help during the service. He should see before the time comes that everything needed is on hand and ready.

The steward can avoid a good deal of confusion by announcing what course to be served (to the ones who are to dish up) just at the right moment; it sometimes corrects an error in time.

In preparing and estimating on the price of a banquet the following should be taken into consideration:

The number of covers.

The class of people.

The skill of the cooks at the caterer's command.

Locality.

The season.

The quality of the tableware to be used on the occasion.

In the first place the cost of feeding of a number of people reduces correspondingly as the number of guests increases, therefore, when a banquet for twenty-five covers is ordered the material used should be less expensive than if one-hundred are to be fed at the same price. And when a banquet is intended for men who are accustomed to work in fresh air, such as the Brotherhood of Locomotive Engineers, for instance, the repast should consist of food of a more substantial nature than if the same is for a bar or press association, as the latter are usually men leading sedentary lives, have a more delicate appetite, and their food should be more daintily prepared.

Many a cook in a country hotel cannot be beaten for plain and palatable cooking, but he is not well posted on fancy dishes. Where such is the case only such dishes which he is familiar with should be placed on the menu, and no others.

Locality and season often have a great deal to do with the cost of a banquet, one may be served with profit in one section at two dollars while money would be lost at three dollars in another section for the same banquet.

The price of labor, rent and the products of the land are all factors to be considered.

Last, when fine china, cut glass, silvers, etc., are to be used, the risk of breakage in the use of them must also be considered.

The steward should always know within a

few dollars how much it will cost the house to serve a banquet after the menu is decided upon.

When a banquet is to be served the head waiter should be notified in time, that he may have the room put in order and the tables arranged to suit the occasion, and that the waiters best suited for the work are selected and given an extra drilling, allowing one waiter to five, six or eight guests, according to the quality of service required. They should be properly dressed "black full dress suit, white tie and *no jewelry* displayed. Where only girls are available they should wear a plain white dress, neatly done with white linen collars and cuffs—no lace or frills of any kind should be allowed.

A table set with linens of fine texture, perfectly laundered, cut glass, silver and fine decorated china needs but few ferns, smilax and flowers to look rich and beautiful. The floral decorations are usually attended to by a florist, who makes a study of such work; but in his absence it devolves upon the steward to see that it is done properly. The setting of the table depends on what there is to work with. The best appearance possible should be made with what there is on hand. The table should not be overcrowded with dishes and stands which are of no service.

There should be no announcements or advertisements of any kind on the menu such as appertaining to quality of water, brands of foods, etc.

For ideas in setting a banquet table, I will take for illustration an article on this subject printed in THE HOTEL MONTHLY of September, 1894, which attracted much favorable comment at the time, the men who contributed the ideas being all well known in the catering world.

The Banquet Menu.

The word menu in French means something small (as of small in size or dimensions).

"Menu d'un repas ' means a bill of fare. The words "d'un repas" are unnecessary, from the fact that the repast is announced on the card, which sufficiently explains it.

Technically, the word "menu" means any kind of a bill of fare and can be used where the French expression is preferred to the English, as Breakfast menu, Luncheon menu, Supper menu, etc. But the word as adopted in the English is popularly understood to mean a limited, choicely selected meal, as for a table d'hote dinner, a banquet, etc.

The word "menu" is most appropriate for a banquet or anything distinct from the regular meals, such as when an announcement of the occasion is made on the card as "Sixth Annual Banquet of the Hamilton Club," "The Sixteenth Annual Dinner of the H. M. M. B. A.," "Farewell Luncheon in honor of James Blank by his Friends," etc.

On regular bills of the day it should be "Table D'Hote Dinner at the Auditorium" or "Dinner at Kinsley's" or "Breakfast The Southern Hotel." An announcement something in the nature of the above should always be made to distinguish the repast from those given at the other intervals of the day, which the term "menu" fails to do.

The arrangement of the menu is like a table d'hote dinner excepting that the entrees are usually placed above the roast (French fashion) and some appropriate vegetable accompanying the meat dishes about as follows:

1 course—oysters or clams.
2 " —soup.
" —relishes (hors d'oeuvres).
3 " —1 fish with 1 fancy potato.
4 " —1 entree dainty such as pattie of terrapin, etc.
5 " —1 roast or heavy entree such as sweetbreads or cutlets, chops, etc.
6 " —1 punch (sorbet).
7 " —1 game or broiled young fowl, etc.
8 " —1 salad, dressed lettuce, etc.
9 " —dessert.
10 " —coffee.

Or a cheaper one as follows:

1 course—1 hors d'oeuvres (relish).
2 " —1 soup.
—3 relishes.
3 " —1 fish with fancy potato.
4 " —1 entree.
5 " —1 punch (sorbet).
6 " —1 game roast.
7 " —1 salad.
8 " —dessert.
9 " —coffee.

The following specimen menus are arranged in accordance with the foregoing, the first representing a high class banquet such as would be given at a hotel men's convention; the second is cheaper, consisting of one less course, the material is less expensive and the wines are of a cheaper grade.

Menu No. 1.

Bluepoints
STEINBERGER CABINET
Clear green turtle
ROYAL RESERVE
Small patties, Financiere
Stuffed olives Salted nuts
Planked shad
Cucumbers Saratoga chips
BARSAC 1878
Diamond back terrapin, Maryland

Lamb chops, Princesse
Green peas
CHATEAU LAFITE 1874
BENEDICTINE PUNCH
Broiled Philadelphia squab
Asparagus Hollandaise
Dressed lettuce Celery salad
ROEDERER BRUT
Neapolitan ice cream Assorted cake
Strawberries
Roquefort cheese Crackers
Coffee
COGNAC

Menu No. 2.

Caviar on toast
Consomme Princesse
VINO DE PASTO
Stuffed olives Salted nuts Tomatoes
Broiled Spanish mackerel, steward sauce
Potatoes Duchess
HAUT SAUTERNE
Sweetbread patties, Financiere
Green peas PONTET CANET
KIRSCHWASSER PUNCH
Broiled spring chicken on toast
Lettuce
POMMERY AND GRENO SEC
Ice cream in forms
Cake Fruit
Brie cheese Crackers
Coffee LIQUEURS

In serving oysters or clams I would place them on shaved ice in a small deep plate. Never put ice over them, it spoils the flavor. All relishes such as olives, salted nuts, sliced tomatoes, celery, etc., should be nicely arranged on the table just before the guests are seated; also rolls, bread and one shell of butter. To serve an extra plate under the one containing the food saves the linens from soiling and adds to the appearance of the service.

The men serving the wine (about one to every twenty guests) should not be the regular table waiters. When removing the wines they should pour the residue of the glasses in pitchers which can be saved and for which there is a possible use. If the help is permitted to empty the glasses as they go to the pantry there may be disagreeable results, which it may take several days to overcome.

The following specimens of banquet and luncheon menus include a number of annual banquets given by the Hotel Men's Mutual Benefit Association. I do not submit these latter as models (though the majority of them are), but as an interesting feature to many old hotel men who had the pleasure to partake of them. They are served at $5 per cover, including wines.

The other menus will appear on their merits as models of well arranged specimens.

[In an article on wines which will appear later, the subject of serving and placing them on the menu will be discussed.]

H. M. M. B. A. Menus.

Blue points on shell
SAUTERNE, Compliments of John A. Rice
Green turtle soup Chicken a la Royal
Small patties a la Financiere
Broiled whitefish with small potatoes
CLARET, compliments of Alvin Hubbert
Filet of beef, larded, with mushrooms
Asparagus Potatoes a la Suisse
Calf's sweetbreads, pique with French peas
Cutlets of patridge, truffle sauce
CHAMPAGNE, compliments of Scott & Rice
Roman punch
Saddle of Venison, Marinee larded a la Brioche
Baked mashed potatoes Green peas
CHAMPAGNE, compliments Chicago members
Roast quail on toast, jelly
Saratoga potatoes
Boned turkey Chicken salad Pate of liver
Assorted cake Neapolitan ice cream
Charlotte Russe
Roquefort cheese Edam cheese
Fruit Coffee Cigars

Huitres CHABLIS
Tortue Verte a l'Anglaise
POTAGES AMONTILLADO
Creme de celeri aux croutons souffles
Varies Varies
HORS D'OEUVRES
Petits Bouchees a la puree Faisan
aux truffe Perigord
POISSON RUEDESHEIMER
Bass rayee au gratin a la Chambord
Pommes de terre a la Duchesse
RELEVE Filet de boeuf pique a la Godard
CHATEAU BOUILLAC
Poitrine de Dindonneau Farcie a l'Imperatrice
ENTREES CHAMPAGNE
Croquettes de ris de veau aux champignons
Galatine de poularde en Bellevue
Pate de Strasbourg a la moderne
FROID Voliere de Cailles a la forrestierre
Salade de volaille a la Russee
Mayonnaise de crevettes en aspic a la Ristoria
SORBET A LA CARDINAL
ROTI Selle de mouton a la gelee de groseille
CHAMBERTIN
Perdreau barde sur canape au cresson
GIBIER
Coeur de laitue Salade de celeri
Petitis pois a la Francaise
ENTREMETS
Asperges en branches Epinards au jus
Haricots verts saute au beurre
Charlotte Russe a la vanille decoree
Gelee au champagne, petits fours
LIQUEURS DIVERS
SUCRES
Glace Napolitaine en pyramide
Pieces montees Fruites et dessert
Fromage Cafe Cigars

Oysters on half shell
Green turtle soup
SHERRY
Boiled Kennebec salmon
Mashed potatoes, Burnet House fashion
SAUTERNE

Baked sweetbreads with French peas
CLARET
Tenderloin of beef with mushrooms
CHAMPAGNE
Roast quail
Baked mashed sweet potatoes
Cold boiled lobster Shrimp salad
Turkey salad
Ice cream Assorted cake Fruits
Cheese Crackers Coffee
Cigars

Little neck clams
HAUT SAUTERNE
SOUP
Cream of Asparagus
AMONTILLADO
FISH
Baked Penobscot salmon, Genoese sauce
Cucumbers Bermuda potatoes Sliced tomatoes
REMOVES HOCKHEIMER
Boiled Philadelphia capon, Estragon sauce
Roast spring lamb, mint sauce
Asparagus tips Rice String beans
ENTREES CHAMPAGNE
Tenderloin of beef, truffle sauce
Sweetbread patties, Parisian style
Chicken croquettes New peas
MAYONNAISE PONTET CANET
Lobster Chicken Shrimp
ROMAN PUNCH
GAME
Broiled snipe on toast, Colbert sauce
Dressed lettuce Water cresses
DESSERT ROMANEE
Assorted cake Macaroons
Champagne jelly Fruit ices Frozen pudding
Apples Oranges Bananas
Malaga grapes Strawberries
Coffee

Little neck clams
HAUT SAUTERNE
Consomme Colbert
Timbale of fowl
Cucumber salad AMONTILLADO
Columbia River salmon Hollandaise
Potato croquettes
Sweetbreads larded
Green peas Asparagus
PONTET CANET
Broiled spring chicken
String beans Cauliflower
PUNCH IMPERIAL
Roast snipe
Dressed lettuce Water cress
VEUVE CLIQUOT
Charlotte Russe Champagne jelly
Assorted cake Confectionery
Tutti frutti ice cream
Fruits Strawberries Bon bons
Fromage de Brie
Cognac Coffee Chartreuse

Little neck clams
Chicken bouillon
CHATEAU YQUEM
Cutlet of whitefish—larded—mushrooms
New potatoes String beans
MUMM'S EXTRA DRY
Breast of spring chicken
Asparagus
Sweetbreads pique—green peas
Rice croquettes—Claret sauce
CHAMPAGNE SORBET
Broiled snipe—dressed lettuce
CHATEAU LA ROSE
Fancy cakes Confectionery
Strawberries
Fruit Coffee
Roquefort

Little neck clams
HAUTE SAUTERNE
Green turtle clear Cream of asparagus
AMONTILLADO
Small patties a la Renaissance
Radishes Olives
STEINBERGER
Baked striped bass a la Chambord
Cucumbers Potatoes Parisienne
CHATEAU LA ROSE
Filet of beef pique, Prince Carl
Potatoes a la Dauphine
Capon stuffed a la Ambassadrice
String beans
Sweetbreads in cases, Lavalliere
Green peas
Squabs braise a la Rothschild
Spinach with poached eggs
CHAMPAGNE
KIRSCH PUNCH
Saddle of spring lamb mint sauce
Asparagus Hollandaise
CHAMBERTIN
English snipe on toast water cress
Lettuce
Charlotte Russe a la Chantilly
LIQUORS
Assorted cake Mottoes
Ice cream in forms Jelly Macedoine
Dessert Divers
Fruit Cheese Coffee
Cigars

Little neck clams
HAUT SAUTERNE
SOUP Green turtle Printaniere Royale
AMONTILLADO
FISH Potomac striped bass, Hollandaise sauce
Sliced tomatoes Potatoes Julienne
Cucumbers
JOHANNISBERGER
REMOVES Philadelphia capon, Estragon sauce
Bermuda potatoes Asparagus
Tenderlain of beef, mushroom sauce
German potatoes String beans
CHATEAU MARGAUX
ENTREES Potted squab, Jardiniere
Sweetbreads pique, St. Cloud
Soft shell crabs, Maryland
Lobster salad Shrimp salad
CHAMPAGNE
MARASCHINO PUNCH
GAME Snipe on toast Colbert sauce
Dressed lettuce Water cresses
ROMANNE
DESSERT Frozen pudding Champagne jelly
Macaroons Tutti frutti Assorted cake
Neapolitan ice cream
Oranges Malaga grapes Bananas
Strawberries with cream
Roquefort cheese Water crackers
Coffee
COGNAC ET LIQUEURS
CIGARS

Little neck clams
SAUTERNE
Mock turtle
SHERRY
Kennebec salmon a la Hollandaise
RHINE WINE Potatoes, Hollandaise
Cucumber Olives
Salpicon en caisse
Fillet of beef aux Champignons
CLARET
Green peas Baked mashed potatoes
Asparagus
SORBET A LA MONONGAHELA
Roast Jack snipe currant jelly
CHAMPAGNE Lettuce
Lobster Mayonnaise
Tutti frutti ice cream
Charlotte Russe
Fruit
LIQUORS
Roquefort and American cheese
Coffee

Little neck clams
AMONTILLADO
Consomme Royal
Small pattie of chicken
Pompano
Sliced cucumbers. Curled potatoes CHABLIS
Tenderloin of beef with truffles
PONTET CANET
Sweetbreads
Green peas
SIBERIAN PUNCH
Broiled plover on toast
Lettuce salad Saratoga chips MOET & CHANDON
(WHITE SEAL)
Assorted cake Bisque glace
Fruit
Crackers Roquefort cheese
Coffee Brandy
CIGARS

SAUTERNS Blue points
Olives Celery
AMONTILLADO Consomme Macedoine
Broiled whitefish
Dressed cucumbers
PONTET CANET
Broiled spring chicken
Curled potatoes French peas
CIGARETTES H. M. M. B. A. punch
JULES MUMM & CO.'S "GRAND SEC."
Roast plover
Lettuce Fromage de brie
Macaroons
Coffee
LIQUEURS AND CIGARS

Little neck clams
Caviar sandwiches
Cream of asparagus
AMONTILLADO
Olives Radishes Salted almonds
Small patties of chicken
Filet of salmon, new peas
HAUT SAUTERNE
Dressed cucumbers
Tenderloin of beef, with truffles
PONTET CANET
Stuffed tomatoes Potato croquettes
Fresh mushrooms on toast
BENEDICTINE PUNCH
MOET & CHANDON WHITE SEAL Roast quail Sliced potato chips G. H. MUMM'S EXTRA DRY
Lettuce salad
Chartreuse of strawberries
Ice cream Assorted cake
Fruit
Roquefort Crackers
CIGARS COGNAC
Coffee

Little neck clams
Caviar sandwiches
Clear green turtle soup
AMONTILLADO
Broiled Pompano, steward sauce
Dressed cucumbers Potato croquettes
Potpourri of chicken with truffles
HAUTE SAUTERNE
Larded sweetbreads braise
French peas
CHATEAU LA ROSE
ROMAN PUNCH
Roast Philadelphia squab on toast
Asparagus, Hollandaise sauce
G. H. MUMM'S EXTRA DRY
Tomatoes, mayonnaise dressing
Tutti frutti Strawberries
Assorted cake
Roquefort Brie Crackers
CIGARS Coffee COGNAC 1885

Little neck clams
HAUTE SAUTERNES
Consomme Trianon
Hors d'oeuvres
Broiled mountain trout, maitre d'hotel
Potatoes Laurette, cucumbers
Sweetbreads en casseroles
CHATEAU PONTET CANET
Lamb chops, Maison Dore
Stuffed green peppers
PUNCH THERMIDOR
Roast jack snipe
Lettuce salad
POMMERY SEC
Nesselrode ice cream
Assorted cakes
Strawberries
Cheese Coffee
LIQUEURS CIGARS

Vermouth cocktails
California oysters
Clear green turtle, aux Champagne
SUNNY SLOPE SHERRY
Timbales of chicken, a la Talleyrand
Salted almonds Celery Olives
Barracouda, a la Hotelliere
Potato croquettes Cucumbers
CRESTA BLANCA, HAUTE SAUTERNES
Larded tenderloin of beef, aux truffes
Stuffed tomatoes a la Creole
Sweetbreads in cases a la Conti
New peas
CRESTA BLANCA, MARGAUX
Asparagus a la Hollandaise
Roasted squab, barde, with cresses
G. H. MUMM'S EXTRA DRY
Mayonnaise of fresh shrimps
Fancy forms ice cream Assorted cake
Fruit
Camembert cheese
Coffee COGNAC

Luncheon

TO THE

HOTEL MEN'S MUTUAL BENEFIT ASSOCIATION

OF THE

United States and Canada

GIVEN BY

J. R. WHIPPLE COMPANY
VALLEY VIEW FARM
JUNE 8, 1911

MENU

SOFT-SHELL CRABS PENOBSCOT SALMON, MAYONNAISE

YOUNG PIG CHICKEN TONGUE HAM

DEVILLED LOBSTER BAKED BEANS

HAM SANDWICHES CHICKEN SANDWICHES TONGUE SANDWICHES

CHICKEN SALAD LOBSTER SALAD POTATO SALAD

BAKED INDIAN PUDDING

MINCE PIE CUSTARD PIE

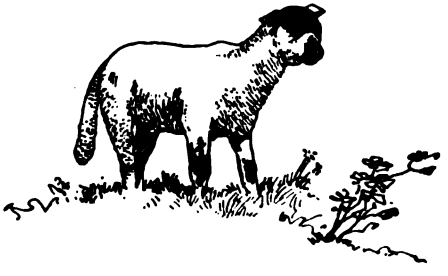
FROZEN PUDDING ICE CREAM

AMERICAN CHEESE

STRAWBERRIES CAKE

TEA MILK COFFEE

POMMERY & GRENO SEC MOET & CHANDON WHITE SEAL



Little neck clams
Clear green turtle
Cream of fresh mushrooms
Boiled fresh Penobscot salmon a la Victoria
Broiled bluefish, sauce Bercy
Sliced cucumbers New green peas
Potatoes Sultane
Spring lamb, Morlaisienne
Supreme of checken a la Toulouse
Fresh asparagus Potato croquettes
Braised sweetbreads, Berthier
Soft shell crabs, Remoulade
FROZEN TOM AND JERRY
Golden plover sur canape
Fresh vegetable salad
Sweets
Cheese Coffee

Clams
Consomme Plumerey Bisque of lobster
Brissotins aux Supreme
Striped bass, Joinville
Cucumbers
Saddle of lamb, Victoria
Tomatoes stuffed with egg plant
Breast of chicken, Lucullus
Peas Parisienne
Asparagus, cream sauce
SHERBET TREMIERE
Squabs, water cress
Lettuce salad
Terrine of foie gras jelly
Crust, pineapple
Fancy ice cream Fruit Cakes
Pyramids Coffee

Rocky Mountain Association banquet at the Brown Palace, Denver.

Canape special
Mock turtle a l'Anglaise
Celery Nuts Olives
Fried mountain trout, mueniere
Breast of chicken, Virginia
Fluted potatoes Asparagus hollandaise
Head lettuce, French dressing
Tutti fruitti ice cream
Assorted cake
Coffee

MARTINI COCKTAIL
AMONTILLADO
MUMMM'S EXTRA DRY
MANITOU GINGER CHAMPAGNE
APPOLLINARIS

Rocky Mountain Association at the Shirley Farm cow barn.

Hard cider
Bean soup
Celery Cucumbers
Pickles Radishes
Boiled capon, egg sauce Sweet cider
Roast suckling pig
Preserved apples
Boiled potatoes Red beets
Turnips Slaw
Buttermilk
Lettuce and tomato salad
Doughnuts
Cottage cheese
Pumpkin pie Sweet milk

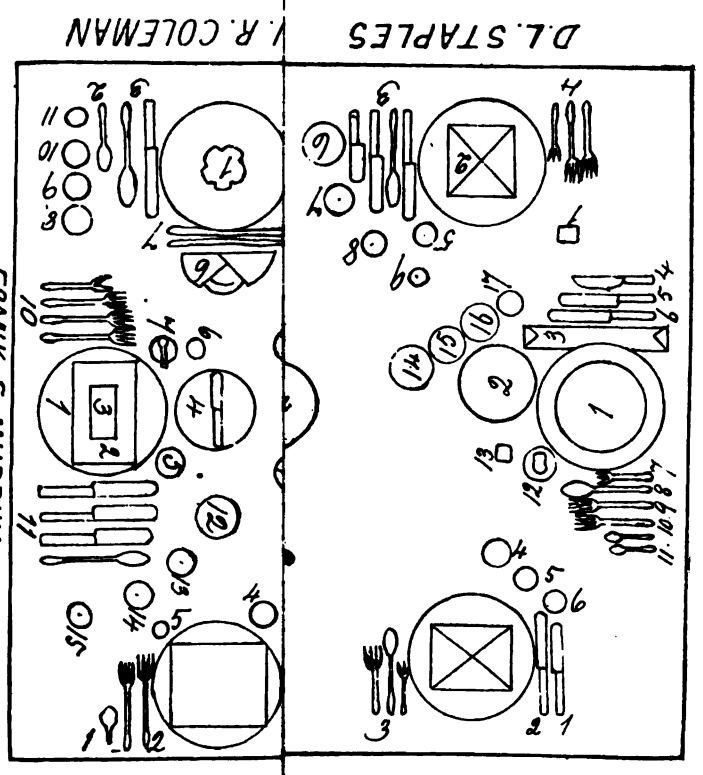
Rocky Mountain Association luncheon at the Brown Palace, Denver.

MARTINI COCKTAIL
Bluepoint cocktail
Celery Nuts Olives
Consomme, printanier
Sweetbreads en ramekin
SAUTERNE
Roast squab on toast
Julienne potatoes French peas
Lettuce and tomato salad
French dressing
Biscuit tortoni
Assorted cake
Demi tasse
MANITOU GINGER CHAMPAGNE APOLLINARIS

Kansas-Missouri-Oklahoma Association banquet at the Baltimore, Kansas City.

Baltimore hors d'oeuvres
Grape fruit baskets
Clear green turtle, Victoria
Cheese straws
Celery Salted almonds Olives
Paupiette of salmon
Cucumbers imperial Pommes fleurette
Sweetbreads pique, a la gourmand
Haricots panache
Baltimore punch
Broiled breast of hazel hen, sur canape
Potato souffle Fresh mushrooms
Tomato farcie
Swedish wafers
Glace de fantaise
Petits fours
Roquefort
Toasted water crackers
Cafe

PERFECTOS D. LIEDEN'S BISMARCK
APRICOT LIQUEUR POMMERY SEC
BALTIMORE SPECIAL COCKTAILS



IDEAS IN SETTING A BANQ

A Pictorial Expression of the Art of
by Several Gentlemen Prominen
Restaurant and Club W

W. H. BENDER.

W. H. Bender, caterer the Riche
Napkin in plain fold on plate. P
edge of table and knives and fork
fork being first to be used is lai
prongs touching the bowl of the sc
silver on the table is confusing to
fore put on only such as is require
as the meal progresses. No butt
the table with condiments and relis
passed around. It spoils the appea
to hide the cloth under a profusion

1 Bouquet	5 Salt
2 Large fork and fish fork	6 Champ
3 Steel blade knife.soup spoon	7 Claret
butter knife oyster fork	8 Sauter
4 Bone dish	9 Water

W. J. GUNNING

W. J. Gunning, superintendent
Chicago: Napkin in attractive
roll over the forks. Oyster fork
Believes in loading a table as much
everything, as a big array of china
looks pretty. especially under ill
silver peppers, red and black, fo
celery, olives, salted almonds, et
that every fourth person can rea
spoon, no castors, no butter (no o
eat butter except at breakfast, lun

salt shaker for two, or a salt cellar for each one.
e pepper for four.

Individual salt	fork
Napkin on plate	5 Butter
Large knife.soup spoon.des-	6 Water
sert knife, butter knife	7 Champagne
Large fork, fish fork, oyster	8 Sauterne 9 Sherry

D. D. CLEMENCE.

D. D. Clemence, manager The Ontario, Chicago
ster plate only. Crackers on 6 inch plate—one
te between two people. No relishes—order them
anted, would have some dainty dish or bric-a-
ac china. Bread on tray.

Cracker plate	7 Napkin
Oyster plate	8 Oyster dessert & meat forks
Pepper and salt	9 Soup spoon
Butter	10 Water
Two tea spoons	11 Champagne
Meat knife, butter spreader,	12 Claret
dessert knife	13 Port

J. R. COLEMAN.

J. R. Coleman, manager Grand Pacific Hotel Cafe
icago, and formerly of Young's and the Parker
use, Boston.

aid Mr. Coleman: Several years ago when I was
Young's in Boston Nicolini gave a dinner party in
nor of Patti and requested me to serve caviar sal-
before the oysters. Nicolini is a genuine epicure
his choice of caviar salad before the oysters was
appy one. The caviar is mixed with lemon juice
whipped lightly and very carefully with a fork
as not to break the delicate fish eggs. A small
tion is placed on a heart of lettuce leaf and
ved on a dainty china dish. It creates an appetite.
r. Coleman would have a dish of this caviar sal-
on the dinner plate when the guest takes his seat.
ter, crackers and olives on sideboard. Only such
erware on the table as is required for the early

The luncheon at the Savoy, Denver, (Rocky Mountain Hotel Association).

Purée of chicken, Elisa
Paschal celery Ripe olives
Grilled lobster, parsley butter
Devilled sauce
Julienne potatoes
Assorted cold meats à la buffetière
Boned turkey Virginia ham
Jellied beef tongue
Salad belle fermière
Savarin à la Chantilly
Coffee
Canton ginger

FALSTAFF BEER MANITOU WATER
MANITOU GINGER CHAMPAGNE OSMUNDO CIGARS

Miscellaneous Banquet Menus.

The thirty-eighth annual banquet of the National Wholesale Druggists' Association, held at The Pfister, Milwaukee, was in form of a BEEFSTEAK DINNER. This was the menu:

Canape Pfister
Clear green turtle, vino de pasto
Celery Olives
Broiled XX sirloin steak, au jus
Brussels sprouts Cottage fried potatoes
Salad chiffonade
Ice cream in forms
Assorted cakes
Roquefort
Crackers
Coffee

MARTINI APOLLINARIS
MOSELLE PALL MALL CIGARETTES
G. H. MUMM'S EXTRA DRY CIGARS

General sales convention automobile dealers at the Claypool, Indianapolis; 400 covers:

Accelerator Bronx
Chassis of blue points, dans cocktail
Celery
Olive ball bearings and radish spark plugs
Low test turtle soup
Baked halibut packed in Norway lubricant
Chain drive lobster Newburg, en cassolette
Claret punch Cooling system
"Chicken" with vegetable equipment
Cold asparagus a la prospect, Vinaigrette
Ice cream
Full line of models—color optional
Roquefort—deodorized mixture Aver cafe

In honor of Capt. Raold Amundsen, at University Club, Detroit:

Buffet Russe MARTINI
Romanoff caviar sur socle de glace
AMONTILLADO 1824
Clear green turtle aux quenelles de moelle
Cheese sticks
CHATEAU YQUEM
Fillet of pompano, Marguery
Cucumber boat Polar
Potatoes, Florentine
SPARKLING MOSELLE
Supreme of English pheasant aux truffes
Pommes souffle in nest
Petits pois nouveau a la Francaise
French endive, chiffonade dressing
MOET & CHANDON IMP. CROWN BRUT
Siberian omelette on surprise, volcanic
Fresh strawberry tartlet, Norwegienne
Fromage de camembert
Toasted crackers
Cafe diable MARTELL * * *

The Chicago Dinner Club at the Congress Hotel.

Lynnhaven Bays
Clam broth, Bellevue
Celery Olives
Fillet of pampano, Congress style
Potatoes laurette
Breast of mallard duck
Currant jelly Wild rice
Romaine salad
Frozen egg nog
Petits fours
English Stilton cheese
Toasted wafers
Buster Brown apples
Coffee

POMMERY SEC APOLLINARIS

A dainty menu of the University Club, Philadelphia:

Lynnhavens
Clear mock turtle
Terrapin Maryland
Sweetbreads Virginia
Sorbet
Red-head duck
Hominy
Green salad
Cheese
Ices Cake
Coffee

1870 SHERRY CORDIALS
BOQUET ET FILS 1900 CIGARS

The American Association of Dining Car Superintendents at their annual meeting in Denver These three menus—two luncheons and a banquet were served to them at the Albany Hotel:

LUNCHEON, OCT. 18

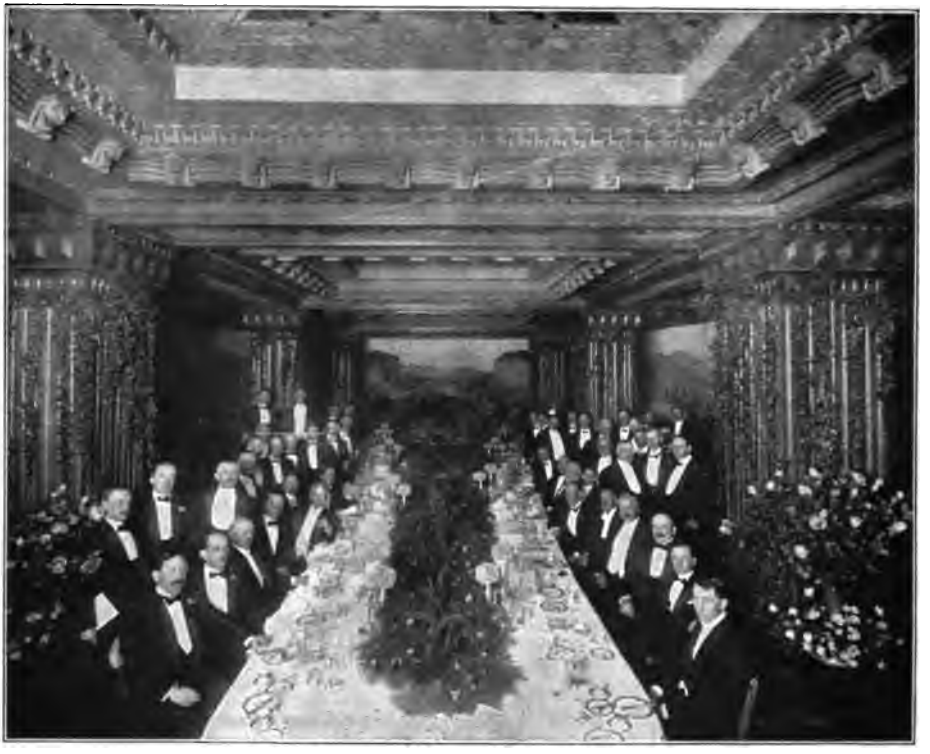
Grape fruit en surprise
Hors d'oeuvres varies
Mountain trout, saute meuniere
Cucumbers Parisienne
Grilled boneless milk-fed chicken au cresson
Baked Colorado potato French peas
Mountain and plain salad
Ice cream a la Benjamin
Assorted pastries
Demi tasse

Luncheon, Oct. 19:

Canape Lorenzo
Hors d'oeuvres varies
Chicken gumbo, clear, en tasse
Planked Lake Superior jumbo whitefish
Punch a la dining car
Filet Mignon a la Armour
Potatoes grilled French string beans
Asparagus vinaigrette
Terrine de foie gras Strasbourg
Camembert
Demi tasse

Banquet, Oct. 19:

Canape en masque
Hors d'oeuvres varies
Green turtle clear en tasse
Roast royal squab--chestnut dressing
Wild rice croquette Sweet potato nest
Hearts of lettuce
Carnival special souvenir
Ice cream
Cream cheese bar le duc
Demi tasse
Bonbons



BANQUET TABLE WITH DECORATION BLENDING THE REAL SOD, REAL ROCKS, AND LIVE MOUNTAIN STREAM

This menu, from Hotel Utah, Salt Lake, was stamped on a sheet of pure copper; at the top of the menu was a medallion of the hotel, and at the foot a picture in relief of a smelter plant. The card was a genuine novelty:

Canape moderne
Relishes a la Utah
Clear green turtle, Rachel
Fresh lobster en papillote
Sliced cucumbers
Sweetbreads a la Ryan
Pommes surprise
Punch creme d'Yvette
Champagne wafers
Royal English pheasant, bread sauce
Salade, coeur de laitue
Fancy ice cream
Assorted cakes
Cream cheese with bar le duc
Saline wafers
Coffee

COCKTAIL	POL ROGER VIN BRUT 1900
AMONTILLADE PASADA	POUSSE CAFE
CHATEAU YQUEM	CIGARETTES
CLOS DE VOUGEOT	CAROLINA PERFECTOS

The St. Paul, of St. Paul:

Hors d'oeuvres, varies
Martini
Blue points
Celery Olives Almonds
Essence of chicken, Olga
Medallion of whitefish, Maltaise
Potatoes lorette
Vol au vent of sweetbreads, Veronique
French peas
Sherbet benedictine
Roast turkey, cranberry sauce
Sweet potatoes, flambee Asparagus, polonaise
French endive
Terrine de foie gras
Biscuit glace, frou frou
Friandises
Cluster raisins Mixed nuts
Oregon cider
Camembert
Coffee

Hotel Tacoma, Tacoma, Wash.:

Toke points, Tacoma
Cream of chicken, Louise or consomme renaissance
Hors d'oeuvres
California sandabs, saute meuniere
Braised rack of lamb, Montmorency
French string beans, panachee
Potatoes marechal
Roast turkey with chestnut dressing
Lettuce and tomatoes
Plum pudding, brandy sauce
Mince pie Pumpkin pie
Bisquit tortoni Confectionery
Cafe

INTO PAINTED SCENERY AT FAR END OF TABLE (COURTESY OF GEO. O. RELF, HOTEL UTAH SALT LAKE.)

A dinner given by the Chicago Dinner Club in honor of the publishers of *The Daily National Hotel Reporter*, *The Hotel World* and THE HOTEL MONTHLY at the Blackstone Hotel.

Blue Points
Pepper Pot
Celery Mixed Salted Nuts Olives
Lobster a la Moderne
Breast of Chicken, Southern Style
Sweet Potato Chips
Corn Fritters
Asparagus, Hollandaise
Bombe Mercedes
Assorted Cakes
Coffee

POMMERY AND GRENO SEC APOLLINARIS — CIGARS CIGARETTES

CHICAGO DINNER CLUB AT THE VIRGINIA

Buffet Russe
Lobster cocktail in green pepper
Gumbo madrilaine, whipped cream
Celery Olives Salted almonds
Filet of sea bass, Richelieu
Potato hollandaise Pressed cucumber
Croustade of fresh mushrooms a la Duval
Sherbert Marie Brizard
Boned milk-fed chicken, sur canape
New peas au beurre Bermuda potato rissole
Salad Astoria
Fancy form ice cream Petits fours
Roquefort and Port du Salut
Toasted crackers
Demi tasse

MARTINI POMMERY SEC. APOLLINARIS

HOLIDAY CARDS.

New Year's Eve Selections.

The custom of a special card for New Year's Eve is growing in favor, and caterers are striving for unique selections and out-of-the-ordinary cards for the revels ushering in the new year. The following selections illustrate the different ideas as to what is appropriate:

Savoy Hotel, Denver: ($2.50)
Canape de caviar
Celery hearts Mixed olives
Broiled live eastern lobster, butter sauce
Roast quail, sur grouton, orangerie
Pommes allumettes
Lettuce-asparagus vinaigrette
Cheese straws
Biscuit glace souvenir
Special coffee
After dinner mints

Hotel Statler, Cleveland:
Nouveautees Russes
Consomme riche a l'okra
Homard saute a l'Americaine
Pigeonneaux Bohemienne
Asperges sauce mousseline
Surprises de Noel
Friandises
Cafe

Hotel Warner, Chicago:
Blue points
Hearts of celery Queen olives
Clear green turtle en tasse
Saratoga wafers
Fresh lobster, newburg, en caisse
Broiled breast of butter ball duck sur canape
Julienne potatoes French peas
Florida salad
Nesselrode pudding Petits fours
Camembert cheese, Toasted saltines
Cafe noir

The Jefferson, Peoria:
Canapa 20th century
MARTINI
Celery Salted nuts Mixed olives
Strained chicken gumbo
Fresh crab flake, Newberg en ramekin
RHINE WINE
Breast of mallard duck, lemon jelly
Potatoes au gratin, O'Brien String bean panache
CREME DE MENTHE PUNCH
Lettuce and tomato salad
Imperial ice cream Jefferson fruit cake
Cheese souffle Toasted crackers
Coffee
Souvenirs Candies

The St. Nicholas, Decatur, Ill. ($2.00)
Blue points
Consomme
Relishes
Fresh lobster, Newburgh, en caisse
Roast jumbo squab, au cresson
New potatoes, rissole Petits pois
Asparagus viniagrette
Wafers
Nesselrode ice cream
Petits fours
Roquefort Mints Toasted wafers
Coffee

Claremont Cafe, Chicago: ($2.00)
Blue point cocktail
Celery Queen olives
Chicken bouillon en tasse
Crab flakes, a la Maryland
Pomme julienne
Breast of mallard duck, Cumberland, or
Filet mignon, Claremont
French peas Grilled sweet potatoes
Sherbet a la Florentine
Alexander salad
Roquefort cheese Toasted crackers
Coffee

Robin Hood Inn, New Rochelle, N. Y.: ($3)
Lobster cocktail
Consomme, Robin Hood
Saltines
Crab flakes, Robin Hood
Hot biscuits
Punch
Roasted jumbo squab au cresson
Julienne potatoes Fresh string beans
Endive salad, French dressing
Wafers
Neapolitan ice cream
Assorted cakes
Demi tasse

Westholme Grill, Victoria, B. C.:
RELISHES
Queen or stuffed olives 20 Celery 25
Stuffed eggs a la Gorgona 30
Yacht Club sardines 35
Chari-vari of appetizers on toast a la Westholme 35
OYSTERS (ESQUIMALTS)
Selects on half shell 40 Cocktail 50
Roasted in shell a la Arlequine 50
Fried on toast 50
OYSTERS (OLYMPIAS)
Cocktail 35 Fried 50 Milk stew 50
Crabmeat cocktail 40
SOUPS
Clear green turtle 30 Essence of chicken in cup 15
FISH AND SHELL FISH
Crab flakes in cocotte a la J. B. Martin 50
Filet of flounder au vin sauterne 50
Cold mignons of salmon in aspic a la Moscovite 45
ENTREES
Calf's sweetbreads a la Clamart en bordure 80
Lamb chops saute a la Reforme 65
Emince of goose livers a la Chasseur 50
Sliced breast of turkey, demidoff 80
Point steak, clubhouse style 60
COLD MEATS
Turkey and ham 75
Sliced ribs of beef, potato salad 50
Ox tongue and ham mixed 45
SALADS
Combination 50 A la Russe 50
Sliced cucumber or tomato 30
DESSERT
Vanilla ice cream 25
Meringue glace a la Melba 25
Special: Westholme frozen New Year's punch 30
Demi tasse 10

Brigham's Hotel, Boston: ($2.50)
Blue points Cotuits
Consomme Milanaise, creme d'asperges
Olives Nut meats Celery
Saumon hollandaise
Concombres Pommes Windsor
Filet mignon financiere
Pommes surprise haricotsverts
FROZEN EGG NOGG
Jumbo squab, grille au cresson
Pommes Saratoga Currant jelly
Sparkling nebiolo
Salad 1913
Creme a la macaroon Assorted pastries
Fromage de roquefort or camembert
Parmesan crackers Bon-bons
Cafe noir
No orders for liquors taken after 10:55 p. m.

Claypool Hotel, Indianapolis:
Tartines de caviar
Hors d'oeuvres varies
Tortue verte en tasse
Crabes farcies a la Diable
Perdreau grille, sur canape
Asperges hollandaise
Pommes julienne
Parfait en corbeille
Mignardises
Fromage Demi-tasse

Hotel Oregon, Portland, Ore. (Specials):
Buffet Russe 75 Celery 25 Canape Cavair 50
Romanoff caviar 1.00
Toke Points 40 Yaquina Bays 40 Little Neck Clams 40
Clear green turtle, cup 50 Chicken consomme, cup 20 Chicken broth, Bellevue, cup 35
Clam broth, cup 15
Broiled Empress squab 1.00
Guinea chicken 1.25-2.00
COLD: Sliced turkey 75 Assorted Meats 85-1.50
Roast beef 50
SALADS: Alligator pears 60-1.00 Chickory 35
Crab meat 50
SANDWICHES: Club 50 Special Oregon grill 60
Chicken 35 Caviar 50 Sardines 35
Imported Swiss 25
DESSERTS: Coupe St. Jacques 50 Biscuit tortoni 50
Peach Melba 50 Parfait Tosca 50
Meringue glace 25 Nesselrode 25
Vanilla, coffee, tutti frutti, Neapolitan, chocolate, ice cream 25
Demi tasse 15

Hotel Sterling, Wilkesbarre, Pa.:
Canape caviar or
Blue point oysters or Little neck clams
Clear chicken gumbo, en tasse
Celery Olives Radishes
French dinner rolls
Maine lobster, a la Newberg, en casserolets
Pommes Saratoga
Roast royal stuffed squabs, en croustade or
Broiled squab guinea, parasilda
New Bermuda potatoes Asparagus
Roman punch, nabisco wafers
French endive salad, roquefort dressing
Toasted saltines and bent crackers
Bisque tortoni ice cream
Fancy cakes Coffee

Easter Cards.

Easter at Hotel Rogge, Zanesville, O.:
Anchovy baskets
MANHATTAN
Lynhaven Bays
Celery Salted almonds
Cucumber sandwich
NIERSTEINER
Cream Reine Margot
Sliced tomatoes Olives
Planked roe shad
Potatoes julienne
ZINFANDEL
Roast young turkey, oyster dressing
Snow flake potatoes
Asparagus tips
Lobster salad
Easter desert
Discus biscuit
Demi tasse
CREME DE APRICOT.

Easter Sunday dinner de luxe at The Adolphus, Dallas, Tex.
Salted mixed nuts
Frivolities printaniere
The fruit of the sea
Blue Points or little neck
Bethlehem sauce
Essence of celery, Maison Doree
Paillettes toscane
Filet of striped bass, a la Russe
Mousseline of Prague ham, Princess
Asparagus tips, mayonnaise
Saddle of baby spring lamb, Pascal
Basket of primeurs
Sorbet ojen
Cog de Bruyere, farci et roti
Pommes paille
Salade Juillard
Easter chicken on nest
Mignardises Parisienne
Demi Moka

Easter at The Rockingham, Portsmouth, N. H.
Canape Lorenzo
Creme de volaille, a la Reine, souffle croutons
Steamed Paupiette of Halibut, sauce Hollandaise
Chilled cucumbers Easter potatoes
Braised sweetbread en caisse, financiere
Timbale de creme, aux fleurs d'orange
Stuffed milk-fed duckling, apple sauce
Roast spring lamb, brown or mint sauce
Boiled potatoes Mashed potatoes
Fried egg plant Early June peas
Asparagus tips, vinaigrette
Cold roast beef Cold boiled ham
Tomato and endive, en mayonnise
Custard pudding, sauce au risin
Lemon Meringue pie Chocolate eclair
Assorted cake Tutti frutti ice cream
Bananas
Coffee Tea

Thanksgiving Cards.

The Livingstone, Dwight, Ill.:
BREAKFAST.
Clam bouillon
Grape fruit Oranges California grapes
Smyrna figs Orange marmalade
Fried corn meal mush French toast
Malta vita Corn flakes Oatmeal
Shredded wheat Grape nuts
Boiled salt mackerel Codfish cakes with bacon
Windsor farm sausage Sugar cured ham
Calf's liver and bacon Fried pork chops
Chicken hash, green peppers
Minced ham with scrambled eggs
Boiled eggs Fried eggs Omelette, plain
Baked potatoes German fried potatoes
Vienna rolls Buckwheat cakes
Tea Coffee Cocoa Milk

SUPPER
Oyster stew
Chow chow
Tomato bouillon Rice en cream
Fried spring chicken, cream gravy
Japanese crab meat in cases, Oriental
Venison cutlet, sauce piquante
Boiled eggs Fried eggs Scrambled eggs
Omelette, with strawberry preserves
Baked potatoes German fried potatoes
Boned chicken en aspic
Lettuce, French dressing Spiced beets
Tea biscuits Assorted cake
Sliced California peaches
Coffee Cocoa Tea Milk

DINNER.

Oyster cocktail Anchovy canape
Celery Radishes Sliced Tomatoes
Cream of chicken, Margot
Consomme, princess
Boiled Oregon salmon, sauce admiral
Pommes Bermuda
Patties of fresh mushrooms, Livingston
Fresh pineapple fritters, diplomate
Roast young turkey, stuffed with
Chestnuts, cranberry sauce
Roast saddle of venison, St. Hubert
Mashed potatoes Candied sweet potatoes
Brussels sprouts Cauliflower, hollandaise
Salmi of mallard ducks, bigarade
White asparagus, vinlagrette
Home-made mince pie Pumpkin pie
Thanksgiving plum pudding, hard sauce
Ice cream, mayflower Fruit cake Egg kisses
Mixed nuts Layer raisins
Cream cheese Wafers
Coffee

Hotel James, Ashtabula, Ohio ($1):

Select oysters
Consomme royal Cream of tomato
Celery Olives Sweet midgets Chow chow
Baked white fish with parsley sauce
Roast turkey with dressing and cranberry sauce
Pineapple sherbet
Baked squab with giblet sauce
Roast prime ribs of beef au jus
Roast pork with apple sauce
Roast spring lamb with caper sauce
Fruit salad Corn salad
Escalloped oysters
Mashed potatoes Baked sweet potatoes
Sugar corn Hubbard squash Stewed tomatoes
Apple pie Orange pie Pumpkin pie
Home-made mince pie
English plum pudding with brandy sauce
Vanilla ice cream
Assorted cake Assorted fruit Mixed nuts
York state cheese Sage cheese
Tea Sweet milk Butter milk Coffee

Rock Island Club ($1):

Grape fruit
Canapes of caviar on toast
Mock Turtle Consomme chantelier
Celery Olives Dill pickles
Fillet of sole, Dieppoise sauce
Sliced cucumbers Pommies Parisienne
Lobster Newburg, in shell
Tenderloin beef, bordelaise sauce
Banana fritters, vanilla sauce
Maraschino punch
Roast young turkey, cranberry sauce
Roast duckling with jelly
Roast Watertown goose, baked apple
Boiled potatoes Mashed potatoes
Baked hubbard squash French peas
Waldorf salad
English plum pudding, brandy sauce
Mince pie Pumpkin pie
Vanilla ice cream
Cafe noir

The St. Nicholas, Albany, Ga.:

Supreme of grape fruit
Blue points on half shell
Green turtle, Anglaise Consomme princesse
Celery Salted almonds Olives
Boiled pompano, matre d'hotel
Julienne potatoes
Baked Georgia opossum, sweet potatoes
Creamed guinea in timbale
Prime ribs of beef au jus
Roast young turkey, cranberry sauce
Creamed potatoes Carolina rice Corn on cob
Asparagus French peas
Roast mallard duck, guava jelly
Chicken salad
English plum pudding, hard or brandy sauce
Hot mince pie
Vanilla ice cream Assorted cakes
London layer raisins Mixed nuts
Cheese Saltine wafers
Coffee

Hotel Englebright, Ripon, Wis.:

Oyster soup
Chow chow Celery Pickled pears
Sliced cucumbers
Boiled corned ox-tongue, spinach
Roast prime ribs of beef with pan gravy
Roast young turkey with cranberry sauce
Roast young goose with apple sauce
Boiled potatoes Mashed potatoes
Mashed rutabagas Baked hubbard squash
Fruit salad
English plum pudding, brandy sauce
Home-made mince pie Pumpkin pie
Assorted cake American cheese
New York ice cream
Oranges Grapes Apples Bananas
Bent's water crackers Salted wafers
Coffee Milk Tea

The American, Kalamazoo, Mich.:

Grape fruit cocktail
Salted almonds
Blue points Canape, caviar
Golden heart celery Ripe olives
Mock turtle, amontillado Consomme, princesse
Chilled cucumbers Round radishes
Individual planked whitefish with bacon
Pommes, bordure
Roast autumn turkey, oyster filling,
With cranberry sauce
Whipped potatoes Candied yams
Roast suckling pig, sage dressing
Cauliflower, drawn butter Brussels sprouts
Frozen Tom and Jerry
Nabisco wafers
Calf's sweetbreads a la Toulouse
Cede of peaches au madere
The American special salad
Salted flakes
Roast domestic goose, glaced apples
Browned potatoes Early June peas
English plum pudding, hard and brandy sauce
Home-made mince pie Golden pumpkin pie
Maple sundae Assorted cake
Sweet cider
Assorted fruits Mixed nuts
American, imperial and roquefort cheese
Long Island wafers Water crackers
Coffee Japan or oolong tea Cocoa

Duquesne Hotel, Pittsburgh:

Canape of caviar
Blue points on shell
Clam cocktail in green peppers
Chilled celery Pin gherkins Olives
Deep sea green turtle, amontreado
Bouillon en tasse
Broiled pompano in parsley butter
Sliced cucumbers Sliced tomatoes
Button radishes
Cases of fresh lobster a la Newburg
Baron of beef, brown potatoes
Milk-fed turkey, chestnut dressing, cranberry sauce
Snow potatoes Asparagus au gratin
Frozen punch
Caribou steak, French peas
Prairie chicken, bread sauce
Red headed duck, currant jelly
Endive, French dressing
Deep pumpkin pie Hot mince pie
English plum pudding au cognac
Layer raisins Assorted fruit Mixed nuts
Fancy cakes Charlotte russe, Italian cream
Camembert or roquefort cheese
Salted wafers
Cafe noir

Hotel Baldwin, Hagerstown, Md.:

Blue points on half shell
Stuffed olives Celery Mixed pickles
Clear green turtle Cream of asparagus
Sliced tomatoes Salted almonds Iced cucumbers
Baked red snapper, southern style
Potato croquettes
Terrapin, Maryland style
Sweetbreads, larded and braised
Fruits a la conde
Thanksgiving egg-nogg
Roast young turkey, oyster dressing
With cranberry sauce
Baked Smithfield ham, spiced, wine sauce
Oyster Bay asparagus Candied yams
French peas Succotash Creamed potatoes
Lobster salad
Hot mince pie New England pumpkin pie
Charlotte russe
Neapolitan ice cream Fancy assorted cake
Roquefort cheese Bent's water crackers
After dinner mints
Fruit Demi tasse

Pennsylvania Lines dining car service:

Canape Souvaroff 30c
Cotuit cocktail 30c
Chicken gumbo 25c Green turtle, clear 40c
Stuffed mangoes 20c celery 25c
Ripe olives 25c Salted almonds 15c
Baked whitefish, provencale 65c
Sliced cucumbers 25c
Braised sweetbreads, Lafayette 70c
Orange fritters, fruit sauce 20c
Roast prime beef 60c
Mashed potatoes 15c Tomatoes, farcie 30c
Candied sweet potatoes 25c
Asparagus au gratin 35c
Boiled Spanish onions 20c
Champagne punch 20c
Roast young turkey, chestnut dressing
with cranberry jelly 75c
Celery and pineapple salad, French dressing 35c
Steamed fig pudding, hard and brandy sauce 25c
Mince pie 15c Pumpkin pie 15c
Nesselrode ice cream 20c Assorted cake 10c
Bar-le-duc jelly 40c
Crystallized ginger 15c
Imported marmalade 20c
Camembert or roquefort cheese
with toasted wafers 30c
Assorted fruit 25c
Cafe noir 10c

The Otsego, Jackson, Mich.:

Blue points
Salted almonds Cheese wafers
Cream of asparagus Consomme, amber
Olives Celery hearts Radishes
Fillet of Penobscot salmon, Priscilla
Sliced cucumbers Potatoes, Cape Cod
Fresh mushroom patties
Thanksgiving turkey, stuffed, cranberries
Jersey sweets, browned Early June peas
Old fashioned barbecued pig, apple compote
Mashed potatoes
Frozen Tom and Jerry
Roast squab guinea, red currant jelly
Cauliflower, hollandaise String beans
St. George special salad
Steamed plum pudding, hot whisky
Fresh pumpkin pie Home made mince pie
Charlotte russe
Harlequin ice cream Fancy cakes
Oranges Bananas Grapes Apples
Mixed Nuts Layer raisins Confections
American, camembert and roquefort cheese
Whole wheat water crackers Salted wafers
A. D. mints
Sweet Cider
Coffee

New American Hotel, Mauch Chunck, Pa. (75c):

Bluepoint oyster cocktails
Clear green turtle, American
Consomme a la tosca
Queen olives Iced celery hearts
Salted almonds
Baked white fish, Mexican style
Pommes julienne
Patties of sweetbreads, supreme
Queen fritters, vanilla sauce
Sweet cider
Roast ribs of prime beef au jus
Roast young native turkey, stuffed, cranberry sauce
Mashed potatoes Boiled potatoes
Candied sweet potatoes
French peas Baked corn pudding
Oyster Bay asparagus on toast
Lettuce, plain or dressed
Lobster salad, mayonnaise
Home made mince pie Pumpkin custard pie
English plum pudding, brandy and hard sauce
Tutti frutti ice cream
Fruit cake Lady fingers French kisses Macaroons
Oranges Grapes Bananas
Assorted nuts
Cheese, Roquefort American Imperial Cream
Saltine wafers
Bent's toasted crackers
Demi tasse

The Palace, Cincinnati:

Canape caviar
Oyster cocktail
Michigan celery
Olives Young onions Sweet gherkins
Salted almonds
Consomme national
Chicken gumbo a la creole
Baked Potomac shad, royal sauce
Sliced cucumbers Saratoga chips
Patties of fresh lobster a la Newburg
Saute of mushrooms aux croutons
Sweetbread glace, truffle sauce
Frozen egg nogg
Roast ribs of Western beef au jus,
Yorkshire pudding
Thanksgiving turkey, chestnut dressing,
Cranberry sauce
Snowdrift potatoes
Roast suckling pig, Southern style
Roast haunch of venison, mountaineer
Cauliflower in cream French peas en cases
California asparagus, drawn butter
Louisiana flint rice Candied sweet potatoes
Cold roast beef Sugar cured ham Tongue
Chicken mayonnaise Palace fruit salad
Hot mince pie Yankee pumpkin pie
New England plum pudding, hard or brandy sauce
Tutti fruitti ice cream
Fancy cakes Fruit cake
Mixed nuts Fruit
Tea Iced tea Coffee Milk Buttermilk
St. Julien wine

Chittenden Hotel, Columbus, Ohio:

Canape Astrakhan
Salted almonds
Little neck clams Blue Point cocktail
Celery Olives
Cream of terrapin, Crisfield Essence of chicken
Broiled whitefish, persillade
Sliced cucumbers Saratoga chips
Crab cider
Bouchees moderne
Green peas
Tenderloin steak, exquisite
Creamed cauliflower
Roast suckling pig, sage dressing
Baked apple
Jersey sweet potatoes Brussels sprouts
Young turkey stuffed, chestnut flavor
Cranberry sauce
Mashed potatoes Buttered asparagus
Frozen egg nogg
Roast haunch of venison, forester
Cinnamon bear, huntress
Grape fruit salad
Cheese souffle
English plum pudding, brandy sauce
Mince pie Pumpkin pie
Frozen charlotte russe
Harlequin ice cream Fruit cake
California figs Fruit English walnuts
Roquefort cheese
Toasted water crackers
Coffee

Imperial Hotel, Portland, Ore. ($1.50):

Toke points on half shell
Celery Ripe olives Salted almonds
Cream of chicken, Sevigne
Mock Turtle aux quenelles
Consomme Florentine
Fillet of sea bass, Chambord
Potatoes fondantes
Braised calves' sweetbreads a la Nina
Chicken patties a la reine
Prime ribs of beef au jus Yorkshire pudding
Stuffed young turkey, cranberry sauce
Spring goose with jelly
Suckling pig and baked apples
Candied sweet potatoes Roast new potatoes
French peas in butter
Louise salad
Neapolitan ice cream Assorted French pastry
Plum pudding, hard and brandy sauce
Mince or pumpkin pie
Camembert Bents water crackers
Assorted nuts and raisins
Demi tasse

Miscellaneous Holiday Cards.

Washington's birthday at Creve Coeur Club, Peoria:

Canapes Bohemian
Blue points
Celery Olives
Clear green turtle
Salted nuts Kumquats
Fillet of mountain trout, Aurora
Potatoes julienne
Patties of sweetbreads and mushrooms
Washington punch
Broiled squab chicken, guava jelly
Glazed sweet potatoes
Head lettuce, roquefort dressing
Strawberries in baskets
Cake Mints
Camembert cheese
Toasted crackers
Coffee

WINES: MARTINI, SAUTERNE, VEUVE CLICQUOT DRY, COGNAC, APOLLINARIS. CIGARS.

Cead Mille Failthe

St. Patrick's Day at the McKinzie, Bismarck, N. D. (Menu card in form of hat with dudeen):

Clam chowder, Tipperary Consomme, Shannon
Olives Celery
Boiled chicken halibut, O'Reilly
Natural Murphys
Westphalian ham, favorite sweet potatoes
Oysters a la Killarney
Apple fritters, fairy wands
Sullivan punch
Roast prime ribs of beef, Cork gravy
Roast young turkey, sage dressing, cranberry sauce
Mashed potatoes Murphys with their jackets on
Seventeenth of March spinach Green peas
Salad shillelahs
Hot Rolls
Apple pie Custard pie
Emerald ice cream Assorted cake
American cheese Wafers
Coffee

St. Patrick's day at The Hutchins, San Antonio, Texas:

Cream of green peas
Pat's bouquet Mike's pickles Green olives
"Pertatics and fishes are mighty good dishes
St. Patrick's Day in the mornin'"
Irish stew, Dublin style Green gages with rice
County Clare pot roast, Shillelah trimmin's
Spuds from the "Ould Sod" Green okra in cream
Spinach from Killarney Green beans from Tipperary
Shamrock salad
Green grape pie Emerald Isle Sherbet
Blarney-stone kisses
A Slice of the Moon
Green tea Black coffee

St. Patrick's day at the Grunewald, New Orleans. (Served in a green and gold room; flowers green-dyed carnations, menu printed in green ink and listing green foods and green garnishings; the ice cream in form of Brian Boru's harp; the music Irish melodies, vocal and instrumental):

Olives Salted almonds Celery
Lake Pontchartain crab meat, Ravigote
Okra consomme
Filet of pompano, Florentine,
Brabanconne potatoes
Milk fed chicken, Irlandaise
Prunelle punch
Roast crown of lamb, Grunewald
Water cress salad
Ice cream, surprise
Petits fours originale
Coffee

WINES: Cocktail, Sherry, Sauterne, St. Julien, Louis Roederer GVS, Londonderry Lithia, Liqueurs.

A Nicht wi' Burns.

At the Touraine, Buffalo. ($1.50 per cover.)

Torbay oysters
Cockie leekie Hotch potch
Celery Olives Salted nuts
Tawties and finnan haddie
HAGGIS WI' A' THE HONOURS
"Fair fa' your honest sonsie face,
Great chieftain o' the puddin' race,"
Baron o' Strathmore beef roastit
an' mair o' it
Cauliflower an' ither orra vegetables
New tatties nice and broon
Gordon aiple wi' a bit o' cheese
Oatmeal cakes
Frozen puddin' wi' a steck
Shortbread wi' sweeties on't
Coffee

NOTE—Ye can order a dram if y'er minded, aye an' anither tastin gin the first yin tasted guid. For Teetotal folk an' sicklike, soordock cuddle ma dearie, Fair new maskit tea, skeichan, Treacle Yil, an' ither drink o' that ilk

---

Miscellaneous Cards.

Chicken dinner ($2) at Robin Hood Inn, New Rochelle, N. Y.:

(Everything Prepared to Order)
(Chickens from Our Farm)
Robin Hood cocktail
Grape fruit
Hot Dixie biscuits Crab flakes, Robin Hood
Steamed soft clams
Spring chicken a la Maryland
Broiled spring chicken with Virginia ham
Fried spring chicken a la Robin Hood
Hot Virginia corn bread Potatoes
Vegetables from garden
Head lettuce salad, French dressing
Vanilla ice cream Assorted cakes
Fresh apple pie a la mode
Demi-tasse

Union League Club, Chicago:

Cream of asparagus
Ripe and green olives
Breast of pheasant, U. L. C.
Fried sweet potatoes
Lettuce, orange and grape fruit salad
Strawberry ice cream, club style
Assorted cakes
Camembert and Roquefort
Toasted biscuits
Coffee

LEMONADE
CLARET PUNCH
CHAMPAGNE PUNCH

The Hartman, Columbus, Ohio:

Blue point cocktail
Celery
Tomato bouillon
Queen Olives Salted almonds
Fillet of redsnapper, hoteliere
Sliced cucumbers Potatoes duchesse
Braised haunch of venison, Cumberland
California asparagus, drawn butter
Frozen egg nogg
Roast young turkey, chestnut dressing
Candied sweet potatoes Jellied cranberry sauce
Sweet cider
Hearts of lettuce, French dressing
English plum pudding, brandy sauce
Mince pie Pumpkin pie
Neapolitan ice cream
Assorted cake
Roquefort or Philadelphia cream cheese
Toasted crackers
Coffee

Seventy-five cent luncheon served at the German Grill Room of Hotel La Salle, Chicago:

CHOICE OF:
Blue points Little necks
Consommé Nizam Purée of lentils

CHOICE OF:
Wiener schnitzel mit sardallen
Boiled muskalonge, mustard sauce
Esterhazy rostbraten, browned potatoes
Spring lamb hash with green peppers, corn fritters
(Cold) smoked beef tongue, potato salad
Tomato stuffed with chicken salad
York ham boiled with cabbage
Bluefish baked, Portugaise
Roast lamb, mint sauce
Boston baked beans, brown bread
Boiled potatoes Succotash
Celery salad

CHOICE OF:
French pastry Plain rice pudding
Strawberry ice cream Orange sherbet
Vanilla or chocolate eclair Cup custard
Apple or cocoanut pie Peach tart
Farina pudding, orange sauce
La Salle cheese
Coffee, tea or milk

The famous dollar dinner served on the Chicago, Milwaukee & St. Paul diners between Chicago and Milwaukee:

Cotuit cocktail
Olives Tomatoes Celery
Split pea Consomme, Duborg
Snowflake crabmeat au gratin
Braised sweetbreads, mushrooms
Roast prime beef, natural
Roast jumbo squab, currant jelly
Mashed potatoes Turnips in cream
Baked hubbard squash Brussels sprouts
Combination salad, French dressing
Fresh pumpkin pie
Apple cobbler, hard and brandy sauce
Ice cream Assorted cake
Camembert, edam, roquefort and Waukesha cream cheese, Bent's water crackers, toasted
Coffee Tea

The Cawthon, Mobile (shore dinner; nothing but sea food; 85c):

Oyster cocktail
Celery
Young onions Radishes
New England clam chowder
Tenderloin of trout, tartar
Potatoes, Long Branch
Crab Meat a la Maryland
Shrimp salad
Fruit pudding, brandy sauce
Cheese, crackers
Coffee

"Game" table d'hote dinner, The Grand Pacific, Chicago:

Potage of venison, St. Hubert
Chocolate cakes
Coffee
Salted pecans Olives
Parmesan straws
Pattie of wild goose liver, montglass
Cranberry sherbet
Roasted butter ball duck, sage dressing
Risolle sweet potatoes Fried hominy
Steamed wild rice Currant jelly
Lettuce salad, mayonnaise
Neapolitan ice cream

Opening dinner, The Martin, Sioux City:

Green turtle
Celery Olives
Filet of pickerel, normande
Pommes persillade
Larded tenderloin of beef, bouquetiere
Pommes chateau
Petits Pois a la Francaise
Pineapple sherbet
Hearts of lettuce, French dressing
Biscuit glace
Petits fours
Camembert Roquefort
Toasted crackers
Demi tasse

Breakfast Prescriptions

The newest idea in club breakfasts comes from Hotel Casey, Scranton, Pa. It is in booklet form, and gives eighteen selections ranging from thirty-five to eighty cents. Each breakfast is given a special head in large type, to suggest the meal suited to inclination. In this reproduction we omit, to save repetition, the lines "Served to one person only" and "Cereal with cream 15 cents extra." In the book the cards are displayed in the customary fashion:

A Breakfast "Fit for the Gods" (80c):
Grape fruit; Small sirloin with rasher of bacon; Hashed brown potatoes; Cream toast; Pot of tea or coffee; (or instead of Steak have Lamb chops or half a broiled chicken).

A Substantial Breakfast (75c):
Fruit in season; Combination chop; Potatoes Julienne; Hot rolls; Tea or coffee; (or Pork chops or Lamb chops or Veal cutlet).

A Breakfast for any Kind of a Morning (65c):
Fruit in season; Veal steak fried plain in butter; Hashed in cream potatoes; Hot waffles; Maple syrup or honey; Pot of tea or coffee.

A Breakfast for the Blase "Who Don't Know What to Eat" (65c):
Fruit in season; Boiled salt mackered swimming in hot milk and butter; Hot fresh baked potatoes; Crisp brown toast; (or Hotel Casey perfection rolls); Tea or coffee.

A Breakfast from the Old Farm (60c):
Baked apples with cream; Fried salt pork; Hot baked potatoes; Shirred eggs; Perfection rolls; Tea or coffee.

A Satisfying Breakfast (60c):
Fruit; English mutton chop split and broiled with kidney; Potatoes au gratin; Perfection rolls; Tea or coffee.

Breakfast Hashes (60c):
Grape fruit; Chicken hash with poached eggs or (Lamb hash with green peppers), or (Roast beef hash with chopped onions), or (Hamburger steak), or (Chopped fresh porterhouse saute); Baked potatoes; Hot Rolls; Tea or coffee.

A Breakfast for the Epicure (50c):
Baked apple; Genuine (country) sausage; Baked potatoes; buckwheat cakes and New Orleans molasses; Tea or coffee.

A Breakfast for the Morning When You Don't Feel Like Eating Much (50c):
Sliced pineapple; Spanish omelette (or Omelette with chicken livers); Saute potatoes; Perfection rolls; Pot of tea or coffee.

A Breakfast Always Good (50c):
Orange; Genuine corned beef hash; Poached eggs; Toasted muffins; (or Calf's liver and bacon or Codfish cakes).

A Dainty Breakfast (50c):
Fruit; Veal kidneys, stewed or saute; (or Chicken livers, en brochette); Saute potatoes; Dipped toast; Tea or coffee; (or Chicken hash or Codfish and cream).

A Breakfast for Friday or Any Day (50c):
Fruit; Broiled fresh fish; (or Filet of sole); Baked potatoes; Perfection rolls; Tea or coffee.

Omelette Breakfast (50c)
Fruit; Eggs Benedictine; (or Plain omelette); Hashed brown potatoes; Waffles and honey; Tea or coffee; (or Ham omelette or Parsley omelette).

Breakfast—Out of the Ordinary (50c):
Fruit; Finnan haddie, Epicure; Baked potatoes; Perfection rolls; Tea or coffee; (or Yarmouth bloaters or Kippered herring).

A Breakfast That is Always Palatable (60c):
Fruit; Ham fried nice and brown with eggs fried in ham gravy; Grilled sweet potatoes; Toasted corn bread; (or Perfection rolls); Tea or coffee.

An English Breakfast (50c):
Orange marmalade; Cream toast; Eggs any style, with Crisp bacon: Baked potatoes; Rolls; Coffee or English breakfast tea.

A Breakfast—And That's All (40c):
Prunes: Broiled, fried or scrambled eggs; Perfection rolls; Tea or coffee.

A Hurry-Up Breakfast (35c):
Boiled eggs; Hot rolls; Cup of coffee or tea.

INCORPORATED 1841

No. 22

$1,000,000.00

For 1913

THE Security Insurance Company

OF NEW HAVEN, CONNECTICUT

WESTERN DEPARTMENT ROCKFORD, ILLINOIS

In consideration of GOOD WORK *Premium does insure* SECURITY PRODUCERS *for the term of* FOUR *Hours from the* 21st *day of* JANUARY *19* 13 *at* 6:30 *p m to the* 21st *day of* JANUARY *19* 13 *at* 10:30 *p m against all immediate and direct loss or damage by Hunger except as hereinafter provided, to an amount not exceeding* A GOOD DINNER *of the following described property while located and contained as described herein and not elsewhere, to-wit:*

GRAPE FRUIT Cocktail
The only sour about the Security
Celery Olives Salted Almonds

CLEAR GREEN TURTLE
The only place for Delinquent Agents
Potatoes Parisienne

BROILED LIVE LOBSTER Tarter Sauce
Not a Company product. There are no Security lobsters

BREAST OF MALLARD DUCK En Virginia Ham
Caught seeking a warm place--possibly a steam heated hotel
Frenoh Peas Potatoes Au gratin Asparagus Tips.

PINEAPPLE SHERBET
A serious water damage

ENDIVE SALAD Cream Cheese Bar le duo
This is not alfalfa, so not on prohibited list

ICE (HOUSE) CREAM Neapolitan
Prohibited--always a total loss

DEMI TASSE
Cigars Cigarettes
A Bad Smoke damage

If the risk be increased by any means within the knowledge of the assured, or if any change take place in the appetite or digestion of the assured; or if the assured is not able to be the sole and unconditional owner of the eatables consumed; or if once eaten this dinner be assigned; or if foreclosure proceedings be commenced without the consent of this company; then this policy shall be null and void.

This company shall not be liable for any loss or damage to the dinner eaten caused by foreign invasion or by the neglect of the assured to use all practicable means to save and preserve the same from damage.

This policy cannot be cancelled by the return of edibles eaten.

In case of loss or damage to this dinner the assured shall give immediate notice thereof and shall at once separate the damaged and undamaged articles and shall furnish if required verified plans and specifications of all totally lost property and shall, if required, submit to examination for the purpose of ascertaining the cause of said loss and the extent of same. Any fraud or attempt at fraud or any swearing (false or otherwise) on the part of the assured shall cause a forfeiture of all claims under this policy. This company reserves the right to restore and / or replace any property upon which damage is claimed. No Special Agent, Examiner, or Officer of this Company shall have the power or authority to waive any of the conditions of this policy.

In Witness Whereof this Company has executed and attested these presents this 21st day of Jan. 191 3.

Secretary.

John W. Alling.
President

Manager.

MENU FOR AN INSURANCE BANQUET SERVED AT THE NELSON, ROCKFORD, ILL.

CUISINE FAMOUSLY GOOD

THE ATTENTION of our patrons is especially directed to our "home-grown" products.

The eggs, milk and cream served are from the Northern Pacific's Dairy and Poultry Farm at Kent, Washington. We operate our own bakeries and butcher shops in both St. Paul and Seattle where all our bread, cakes and pastry are made and our meats are cut and wrapped ready to cook. Creamery butter is served exclusively, as is also Pokegama Spring Water bottled at the Springs on our own line at Detroit, Minnesota.

Originators of the "Great Big Baked Potato," February 8th, 1909, "Cold Dishes for Hot Days," June, 1910, "Hot Dishes for Cold Days," en Casserole, October, 1911.

"Just a Cold Bite for Luncheon"

Hearts of Lettuce with Hard Boiled Egg, 25
Sliced Tomatoes, 25

Smoked Fillet of Boneless Herring, 20
Lyons Sausage, 20 Salami, 20

Japanese Crab Meat Cocktail, 40
Cold Boiled Lobster, Sauce Ravigote, 75
Cold Boiled Salmon, Marinaded, 50

Cold Tomato Bouillon, 20
Cold Consomme in Cup, 20

Cold Roast Beef, Aspic, 50
Cold Ribs of Pork, 50
Leg and Loin of Lamb, Mint Jelly, 50

Chicken Salad, 50
Asparagus Vinaigrette, 40

Lemon Cream Pie, 15 Sour Cherry Pie, 15
Fruit Cake, 15 Ice Cream, 25
Vienna Bread, 10 Graham Bread, 10
Sweet Rye Bread with Raisins, 10

California Claret, 15
Iced Tea, 15 Iced Coffee, 15 Lemonade, 15

Complimentary

DINNER

Combination Lettuce and Tomato Salad.
Pickled Mangoes.

Fried Jumbo White Fish, Lemon Butter.
Saratoga Chips.

Fillet Mignon, Trianon.
Telephone Peas.

Orange Sherbet.

Roast Duckling, Farm Style.
Great Big Baked Potato.

New Peas with Green Mint.

Ice Cream with Crushed Strawberries.
Cake.

Graham Bread. Sweet Rye Bread. Vienna Bread.

California Claret.

Tea. Coffee. Milk.

BREAKFAST

Red Raspberries with Cream, 25
Sliced Hawaiian Pineapple, 25
Chilled Cantaloupe, 25

Rolled Oats with Cream, 20 Dry Cereals, 25

Broiled Jumbo White Fish, 50

Tenderloin Steak, 90
Veal Chops with Bacon, 50
Ham or Bacon with Eggs, 60
Chicken Liver and Fresh Mushroom Omelette, 50
French Toast with Currant Jelly, 25

Potatoes: French Fried, 15 Saute, 15 In Cream, 20

Wheat Cakes with Maple Syrup, 25

Dry or Buttered Toast, 10 Vienna Rolls, 10

Tea, 15 Coffee, 10 Cocoa, 15

BREAKFAST

Chilled Orange Juice, 20
Rockyford Cantaloupe, 25
Red Raspberries with Cream, 25

Rolled Oats with Cream, 20
Cream of Wheat with Cream, 20
Dry Cereals with Cream, 25

Salmon Trout, Saute, 50

Grilled Veal Kidneys with Bacon, 50
Half Spring Chicken, 60
Broiled Lamb Chops, 60
Fried Ham or Bacon with Eggs, Country Style, 60
Fried Salt Pork, Cream Gravy, 50

Potatoes O'Brien, 20 German Fried, 15 Hashed Brown, 20

Wheat Cakes with Maple Syrup, 25

Wheat Muffins, 10 Rolls, 10 Dry or Buttered Toast, 10

Tea, 15 Coffee, 10 Cocoa, 15

BREAKFAST

Chilled Welch's Grape Juice, 15
Red Raspberries with Cream, 25
Stewed Prunes, 20
Baked Apples with Cream, 25

Oatmeal with Cream, 20 Vitos with Cream, 20
Dry Cereals with Cream, 25

Fried Lake Trout, 50

Grilled Mutton Chops, 50
Broiled Breakfast Sirloin, 90
Half Spring Chicken Saute, 60

Calf's Liver with Bacon, 50
Ham Steak with Currant Jelly, 60
Scrambled Eggs with Pimentos, 35

New Potatoes, 20 Hashed Brown, 15 German Fried, 15

Wheat Cakes, Maple Syrup, 25

Wheat Muffins, 10 Dry or Buttered Toast, 10

Tea, 15 Coffee, 10 Cocoa, 15

A SOUVENIR of the TRIP of the HOTELMEN'S MUTUAL BENEFIT ASSOCIATION
Via the Northern Pacific Railway
From St. Paul, July 9th to YELLOWSTONE PARK, July 11th, 1912

MAY YOUR JOURNEY BE ONE OF UNBROKEN PLEASURE

Collected by Charles McHugh of the Lexington, Chicago, in a Tour Around the World.

Here are some menus to illustrate Eating Around the World. The menus of the steamship *Cleveland* were printed in German and with English translation; always on illuminated cards, and varied from day to day, so there was never a sameness. This dinner card is typical:

HAUPTMAHLZEIT
Schwedische Vorspeise
Hühnersuppe nach Königin Hortense
Kraftbrühe mit nudeln
Gebratener Madeira fisch mit butter
Kartoffeln
Rehkeule à la jardinière
Glasierte kalbsschweser mit spargel
Gebratener kapaun
Kompott Salat
Nesselrode-eis, maraschino-sauce
Baumkuchen
Nachtisch
* * *

DINNER
Hors d'oeuvre à la Suédoise
Chicken soup à la Reine Hortense
Consommé with noodles
Fried Madeira fish with butter
Potatoes
Leg of venison à la jardinière
Glazed sweetbreads with asparagus
Roast capon
Compote Salad
Nesselrode ice cream, maraschino sauce
Pyramid cake
Dessert

Here is a dinner card of Shepheard's Hotel, Cairo:

DINER
Crème de riz à l'anglaise
Loup de mer sce. câpres
Pointe de boeuf à la bourgoise
Petits pois au beurre
Poulets rôtis au cresson
Salade de saison
Croûtes joinville
Fruits
Café à la turque

This is a luncheon card at the Taj Mahal Palace Hotel at Bombay (three-fourths of the card devoted to advertisements of liquors, theaters and curio stores):

LUNCHEON.
Saucisses au vin blanc
Quartier d'agneau, Boulangère
Braised cabbages
Fish molay & rice
Cold joints
Salade
Banana fritters, custard sauce

Here is the card of a dinner on a dining car of the Great Indian Peninsula Railroad, served between Bombay and Agra. (The attendants brought coffee and cakes to the passengers for early breakfast.):

DINNER
Royal soup
Fillets of fish au chablis
Poulet saute, demidoff
Green vegetables
Roast mutton
Salad
Caramel cream
Cheese
Coffee

Here is the tiffin card of the Galle Face Hotel, of Colombo, Ceylon. You will note the dishes are numbered to facilitate the ordering. Also note the charge of fifty cents per glass for iced tea and iced coffee:

TIFFIN.
1 Hors d'oeuvre
2 Consommé en tasse
3 Filets de poisson à la Russe
4 Mousse de foie gras, Alsacienne
5 Mixed grill
6 Légumes
7 Buffet froid
8 Salade
9 Glace à la vanille
10 Malacca pudding
11 Fruits
ICE TEA AND ICE COFFEE AT 50 CTS. PER GLASS

This luncheon was served at Queen's Hotel, Kandy, Ceylon.

LUNCH.
SOUP
Cockie leekie
FISH
Fish mowlie
HOT
Grilled chicken, Robert sce
Irish stew
VEGETABLES
Potatoes, pumpkin
COLD.
SALAD
Potato salad
SWEETS
Juggery pudding

Here is a luncheon card of Minto Mansions Hotel, of Rangoon, Burma. You will note the chef's name is printed at the foot of the card. (The musical program printed on the page opposite the menu listed, among other pieces, Alexander's Rag Time Band.):

LUNCH
Fruits
Vermicelle soup
Mayonnaise of fish
Boiled chicken and rice
Vegetables
Mashed potatoes
COLD.
Roast beef
Pressed beef
Ox tongue
Stewed fruits en compote
Punch a la Romaine
Cheese Coffee
LE CLAIR, *Chef de Cuisine.*

Here is a dinner card of the Grand Hotel D' L'Europe, of Singapore:

1 Pea soup
2 Mullet a la Portugaise
3 Chicken and ham pie
4 Baron d'agneau and spaghetti
5 Mutton curry and brinjal
6 Cold oxtongue, salade Russe
7 Tartelette aux pommes
8 Glace Moscovitte
9 Cheese 10 Fruit 11 Coffee

And here is a tiffin card of the Hong Kong Hotel, of Hong Kong, a menu we thoroly enjoyed:

TIFFIN

HOT

1.—Oxtail soup
2.—Salmon mayonnaise
3.—Roast sirloin of beef and horseradish
4.—Roast chicken and bread sauce
5.—Cabbage 6.—Potatoes
7.—Singapore curry

COLD

8.—Roast lamb 9.—Pork pies
10.—Roast wild duck 11.—Bologna sausage
12.—Mixed salad

SWEETS

13.—Sago pudding
14.—Vanilla charlotte russe
15.—Oranges 16—Coffee

Here is the luncheon card of Hotel Prinz Heinrich at Tsingtau, Northern China, printed both in German and in English:

LUNCHEON

Kraftbühe in tassen
Mulligatawny suppe
Geräucherter lachs mit rühreier
Hühner fricassee mit brechspargel & reis
Roastbeef, meerrettig
Spinat mit ei, Shantung salat

KALTES BUFFET:

Wild pastete, Yorkshire schinken
Landsknecht salat
Englischer plum pudding, rhum sce
Berliner pfannkuchen
Käse: Schweizer, Roquefort
Früchte, Kaffee

* * *

Beeftea in cups
Mulligatawny soup
Smoked salmon & scrambled eggs
Chicken fricassee with asparagus & rice
Roastbeef, horseradish
Spinach with eggs, Shantung salad

COLD BUFFET:

Game pie, Yorkshire ham
Landsknecht salad
Plum pudding with rhum
Berlin fritters
Cheese: Gruyere, Roquefort
Fruits in season, Coffee

And here is a typical Japanese menu of the Kyoto Hotel in Kyoto, an excellent dinner:

DINNER

Consomme a la Paricienne
Boiled tai fish, Hollandise sce
Fillet of beef and jardiniere
Boiled chicken, supreme sce
Oyster pate
Celery au jus
Cauliflower, cream sce
Roast stuffed turkey, cranberry sce
Plum pudding
Vanilla ice cream
Gateaux assortis
Fruits
Coffee

This card is a luncheon at the Japanese summer resort Nara near Kyoto. Note the "Vegetables from our farm" announcement at the foot of the card:

LUNCHEON

Consomme with Italian paste
Cold lobster & mayonnaise
Fricassee of chicken with champignons
Broiled beefsteak & julienne potatoes

COLD MEATS

Roast beef & chicken
York ham & pork pie
Radish salad
Apple pie
Cheese
Fruits
Tea or coffee

FRESH VEGETABLES SUPPLIED FROM OUR OWN FARM

And here is the menu of a dinner served to eighty-five people at the Moana Hotel, of Honolulu, given by Mr. J. H. Hanan, who had sent his order by wireless. This was an expensive meal. The bill was $1,250. The extras included 100 bottles of champagne at $5.00, and a profusion of flowers:

Poi cocktail
Olives Salted almonds Radishes
Filet of kumu au vin blanc
Potatoes Parisienne
Roast lamb
Green peas New potatoes in cream
Banana fritter
Hawaiian fruit salad
Pineapple ice a la Kier
Toasted biscuits with guava jelly
Cafe noir

The table fare was good most everywhere, except India, where it was curry and rice, curry and rice, three times a day. We enjoyed the best hotel foods in Japan.

This is the menu for the opening dinner, served at Hotel Ansley, Atlanta, June 30.

Hors d'oeuvres varies
Clear green turtle, royale
Celeri Amandes Olives
Filets of fresh mackerel, Bonnefoy
Pommes persillade
Kromeskies of sweetbreads
Punch a la Ansley
Roast royal squab, American style
Petit pois Guava jelly
Tomatoes anchois
Biscuit Tortoni
Petits fours
Roquefort
Toasted crackers
Cafe noir Apollinaris

AN EXPOSITION OF THE CONDENSED MENU IDEA.

Specimen Breakfast, Luncheon, Dinner and Supper Cards Compiled by Practical Stewards.

(From THE HOTEL MONTHLY, April, 1907.)

We present in this issue a number of menus selected from those that have reached our desk, as illustrating the predominant idea of what is most acceptable in the selection and style of presentation of the present day cards for American plan houses. It will be noticed that the condensed menu is growing more in favor. Also that some of the menus of meals-for-a-price are worded so that expensive dishes under head of Roasts, or Entrees, or Game, or Pastry have the words "choice of" alongside these departments, so that the guest ordering may, in a measure, be restrained from the wickedly wasteful plan of ordering more than he can eat (for the simple reason that he has the privilege of ordering all that is listed set before him, whether he wants it or not).

Most hotelkeepers are afraid to print the words "choice of" on their bills-of-fare, for fear of appearing to be stingy; but there seems to be no real grounds for such fears.

The waiters can be instructed to serve all that is ordered, if necessary, and the putting of the words on the cards simply acts as a sort of brake, or restraint, and suggests to the man who is ordering that the hotelkeeper expects him to be rational; and the appearance of the words "choice of" has the desired effect in nine out of ten cases.

The thing to do, however, when "choice of" appears on the card, is to, by all means, serve liberal portions and, if it be possible, improve the quality of service consequent upon the fewer dishes ordered and the less work for cooks, waiters and dishwashers.

Of course it requires more ability to make a small and consistent bill-of-fare than it does to make a big bill, where all to do is to put on everything in the market.

The test of a man's ability as a caterer can best be judged from the concise and rational selection of his menus.

* * *

The breakfast, dinner and supper cards following this paragraph are of a popular and prosperous hotel with rates of $2 upward, located in a western city of over 20,000 population. The proprietor of this hotel is a man whose opinion we value. He writes: "You will note I do not use the word 'choice' or 'or' on them, as I consider my bill rather light, although it is as heavy today as any man can run for a fifty-cent meal." [As evidencing the difference that high prices of provisions make, this gentleman says that in 1906 he did $4,000 more business than in 1905, but made $2,000 less, which shows that everything costs more now than heretofore.—Ed.]

Breakfast

Oranges Stewed plums
Hot clam bouillon in cups
Toasted corn flakes Oat meal Puffed rice
Broiled sirloin or tenderloin steak
Pork chops Fried sausage
Stewed chicken
Broiled ham Broiled bacon
Eggs, as ordered
Plain boiled potatoes French fried potatoes
Potatoes in cream
Fried mush Milk toast
Plain bread Hot biscuit Wheat muffins
Buckwheat cakes, log cabin maple syrup
Tea Coffee Cocoa Milk

Dinner

Soup: sifted pea
Lettuce Mangoes India relish
Baked lake trout, egg sauce
Boiled fresh tongue with spinach
Prime roast beef, dip gravy
Roast turkey, dressing, cranberry sauce
Veal fricassee with peas
Braised beef tenderloins with mushrooms
Apple tapioca pudding, brandy sauce
Mashed potatoes Boiled potatoes
Stewed tomatoes Creamed hominy
Corn bread
Apple pie Pumpkin pie
Apricot ice
Assorted cake, crackers, cheese
Tea Coffee Cocoa Milk

Supper

Boston clam chowder
Corn meal mush Force Grape-nuts
Broiled sirloin or tenderloin steak
Plain or with mushroom sauce
Baked pork spare ribs with horseradish
Cold: Roast beef Tongue Pork Corned beef
Eggs, as ordered
Baked potatoes Saratoga chips
Potatoes in cream
Hot ginger bread Pickled beets
Plain bread Parker House rolls Dry toast
Hot waffles, log cabin maple syrup
Assorted cake California grapes
Tea Coffee Cocoa Milk

* * *

N. J. Ross, Avenue House, Evanston, Ill., in submitting the following samples of his menus, says that he condenses his cards to the best of his ability, and they are so much boiled down that he does not like to insert the words "choice of." "If I ran greater variety I would adopt the words 'choice of,'" he said, "but under present conditions, in my house, it would be impracticable. You will note that my breakfast bill is rather long. I use a larger breakfast bill because most everything on it is cooked to order, and the guests are usually more fastidious at breakfast time. I regard breakfast the hardest meal to serve, notwithstanding most people eat the simplest foods. My experience is that good corned beef hash is the greatest breakfast favorite."

Breakfast

Fruit: Oranges Stewed prunes
Oyster stew Clam bouillon in cup
Shredded wheat biscuits
Oat meal Grape nuts Cracked wheat
Fried oysters
Broiled:
Sirloin steak Tenderloin steak Mutton chops
Breakfast bacon Ham
Eggs: Shirred Poached Boiled Fried
Omelets: Cheese Tomato Parsley

Potatoes: Baked Stewed Fried
Bread: Plain Toast Brown Graham Corn
Tea: Oolong English breakfast Lipton's Ceylon
Cocoa Coffee

Luncheon

Puree of English split peas
Fried Spanish mackerel, potatoes diagonal
Fried ham, cream gravy
Welsh rarebit on shredded wheat biscuit
Baked potatoes French fried potatoes
Cold roast beef Cold roast veal
Spiced pigs' feet Salmon
Grape-nut pudding, lemon sauce
Mixed cake Cherry sauce
Tea Coffee

Dinner

Oysters
Celery Salted peanuts Olives
Puree of tomato, aux croutons
Broiled whitefish, maitre d'hotel
Potatoes diagonal
Prime roast beef, demi-glace
Roast young turkey, giblet sauce
Boiled potatoes New potatoes in butter
Spinach New beets
Braized sweetbreads, financiere
Pineapple glace, curacoa
Lettuce salad
Cranberry pie Lemon cream pie
Chocolate ice cream
Mixed cake Edam cheese
Coffee

* * *

August Stocker, of Hotel Lahr, Lafayette, Ind., writes: "I am very glad that you are agitating the advisability of commercial hotels on the American plan adopting a more condensed bill-of-fare, which is, as I find it, also meeting more and more with the approval of the guests. Our bills have been of about the same composition for the last six years, the dishes, of course, changing with the seasons, and we have been complimented oftener than criticised by our patrons, regarding the arrangement of the bill and selection of the dishes."

Breakfast

Fruit: Baked apples Stewed prunes
Sweet cider
Rolled oats Grape-nuts
Shredded wheat biscuits
Fried fish: Finnan haddie, Delmonico
Broiled: Tenderloin steak, plain or tomato sauce
Breakfast sausage Bacon
Mutton chops Fried mush
Eggs to order
Omelet: Plain Cheese Ham Jelly Parsley
Baked potatoes Saute potatoes
Toast as ordered
French rolls Farina muffins Vienna rolls
Rice cakes Buckwheat cakes
Comb honey Maple syrup
Coffee Tea as ordered Cocoa

Dinner

Caviar, canape
Consomme printaniere Chicken, a la Reine
Young onion Radishes Sweet pickles
Fillet of red fish, court bouillon
Potatoes Parisienne
Calf's head, Andalouse
Tenderloin of beef, bordelaise
Orange cream fritters au cognac
Marguerite punch
Prime native beef, au jus
Roast chicken, giblet sauce
Boiled potatoes Mashed potatoes
White asparagus Green peas
Lettuce salad with egg
Steamed spice pudding, sauce au rum
Cherry pie Lemon meringue pie
Neapolitan ice cream
Assorted cake
Fruit Mixed nuts Sweet cider
Royal and American cheese
Saratoga wafers
Cafe noir

Supper

Bouillon
Grape-nuts Shredded wheat Corn meal mush
Chow chow Dill pickles
Fried fish
Broiled:
Tenderloin or sirloin steak,
plain or mushroom sauce
Sugar cured ham
Boston baked pork and beans
Chicken giblets, saute, with mushrooms
Eggs as ordered
Omelet: Plain Ham Cheese Rum
Steamed potatoes Saute potatoes
Cold: Roast beef Ox tongue Corned beef
Ham Lambs' tongues Sardines
Pig's feet Bermuda onions Salmon salad
Tea rolls Gingerbread Fruit ice
Rice cakes Toast as ordered
Stewed prunes Apple sauce
Royal or American cheese
Sweet cider
Tea to order
Coffee Cocoa

* * *

Charles G. Moore, Windermere Hotel, Chicago, writes: "I have met with much success by using the condensed menu, but as you say, the selection and quality must be correct. I don't much like the idea of using the words 'choice of.' The waste of material can be governed by the size of the portion and the quality of the food. People are not wasteful as a rule. But at many houses one is forced to order quite a number of dishes to insure getting enough to eat of the right sort."

These cards of the Windermere express Mr. Moore's ideas of the condensed menu:

Breakfast

Fruit
Whipped cream Cherry preserve Hominy grits
Bordeau flakes
Shredded wheat biscuit Quaker rolled oats
Rolls: French Vienna Parkerhouse
French toast
Broiled fresh mackerel Kippered herring
Eggs:
Fried Boiled Shirred Poached Scrambled
Omelets:
Plain, Spanish, with olives, parsley or jelly
Sugar cured ham Tenderloin steak
Sirloin steak Breakfast bacon
Lamb chops
Breakfast sausage
Roast beef hash, browned
Potatoes: Baked German Fried Saratoga
Moca-Java coffee Cocoa English breakfast tea
Wheat cakes, with maple syrup or comb honey

Luncheon

Cream of celery, comtesse — Beef tea
Queen olives — Corn relish
Broiled fresh mackerel, lemon butter
Potatoes, Saratoga
Boiled mutton, caper sauce
Mashed potatoes
Baked onions — Stewed tomatoes
Chicken pie, individual
Cold: Roast veal — Boiled ham — Roast beef
Pickled lamb's tongue
Raspberry sherbet
Celery and apple salad
Cabinet pudding, brandy sauce
Assorted cakes — Hot Philadelphia rusks
Cherry preserve — Cranberry tarts
American and Neufchatel cheese
Hard crackers
Tea — Cocoa — Coffee

Dinner

Blue points
Green turtle soup, sherry
Beef tea, whipped cream
Boiled salmon, Normande
Potatoes, bonne femme
Roast prime beef au jus
Roast Philadelphia capon, stuffed
Lamb sweetbreads en casserole
Calf's head a la vinaigrette
Rice croquettes, lemon sauce
Mashed potatoes — Fried sweet potatoes
German hot slaw — String beans
Turkish sherbet
Lettuce and sliced tomatoes
Charlotte russe
Apple pie — Rhine wine jelly
New York ice cream — Assorted cakes
American, Roquefort and Camembert cheese
Hard crackers
Fruit
Claret cup
Coffee — Tea — Cocoa

Supper

Sardines on toast
Queen olives
Clam bouillon, whipped cream
Sweet pickles — Salted peanuts
Deviled crabs, stuffed in shells
Broiled sirloin steak, fried onions
Ham and eggs, country style
Chicken livers, Richelieu
Pork tenderloin, fried apples
Chipped beef in cream
Baked potatoes — Hulled corn
Sliced tomatoes
Flannel griddle cakes, maple syrup
Neapolitan ice cream — Assorted cakes
Cabinet pudding, wine sauce — Peaches in syrup
Camembert cheese
Toasted crackers
Coffee — Tea — Cocoa

* * *

F. W. Sink, manager of Hotel Downey, Lansing, Mich., writes:

"Dear Sir:—In answer to your letter of March 15, I enclose two bills of fare from the Downey, which will illustrate the 'choice' idea spoken of.

Luncheon

(75 cents)

Chicken broth with rice
Olives — Dill pickles — Chow chow
Baked salmon trout a la bordelaise
Potatoes princesse
Boiled salt pork with spinach
Ragout of lamb Parisienne
Pineapple ice
Roast prime beef
Mashed potatoes — Stewed corn
Roast leg of veal, brown gravy
Boiled potatoes
Hot biscuits
Cold meats
Pickled pigs' feet — Kippered herring
Chipped beef
Boiled ham — Lamb hearts — Roast pork
Sardines
Chicken salad
Rice custard, hard sauce
Rhubarb pie
Fruit — Canned pears — Cake
Walnut dates — Turkish figs
American and Swiss cheese
Coffee — Tea — Milk

Table d'Hote

(50 cents)

From 12 to 2 p. m.
Blue points
Chicken broth with rice
Olives or dill pickles or chow chow
Baked salmon trout a la bordelaise
Potatoes princesse
Roast prime beef or
Roast veal, brown gravy
Pineapple ice
Boiled salt pork with spinach or
Ragout of lamb Parisienne
Hot biscuits
Mashed potatoes or boiled potatoes
Stewed corn
Chicken salad
Rice custard, hard sauce or — Rhubarb pie
Tea — Coffee — Milk

"These bills are used where the American plan and cafe are run from the same kitchen and a table d'hote served in the cafe from the American bill without the work of extra preparation. Note that the table d'hote is selected from the luncheon with the word 'or' inserted, the only extra being 'blue points.' This allows a reasonable selection and quantity sufficiently large without the opportunity for waste afforded by the American bill. We charge 50c for the table d'hote, and 75c for the American luncheon.

"This is not an example of a carefully selected bill-of-fare, but rather one of economically serving the cafe from the American plan.

Luncheon

(35 cents)

Cream of tomatoes — Pin-money pickles
Breaded veal cutlet
Mashed potatoes — String beans
Sliced peaches
Coffee — Tea

Dinner

(75 cents)

Beef broth a l'Anglaise
Celery
Fried frog legs — Tartar sauce
Potatoes julienne
Broiled spring chicken
French fried potatoes — Corn on cob

Quartered tomatoes
Cantaloupe a la mode Cake
Coffee

"The above are examples of condensed bills of fare without choice. (These are practical examples, as I operated the Detroit Boat Club on this plan last summer, with evident satisfaction.)

"In selecting a bill of fare of this kind, it is necessary to exercise the utmost care to serve only dishes that EVERYONE likes. The best way to ascertain this is to watch the guests carefully, and note what dishes are eaten and what are not. Inquire among the guests with whom you feel at liberty to converse on the subject, and get their ideas; they may not all think alike, but their likes and dislikes will give a very good line on the foods which are most favored. Put yourself in the place of a man who is taking a friend or two out to dinner, or perhaps to his home. The menu will be carefully prepared beforehand; he will not ask his guests what they prefer, but will have given the matter careful consideration and have selected such things as are most certain to please them.

"Here are a few hints which experience has taught me will generally hold good:

"Always serve a thick soup; not one in ten will care for consomme; he may eat it, but he will not say, 'My, that's a good soup.'

"Almost everyone eats celery, olives, and good sweet pickles. Never use onions, sour or dill pickles.

"Frogs are always a favorite when fried nicely in butter, not breaded or thrown into the deep grease. Whitefish comes next, then perch and pickerel. A fried fish is preferable to a baked one. Few people care for boiled fish. Cut out the cod, mackerel and fish of that kind. Crabs and lobsters are doubtful.

"The dinner roast should always be a fowl; chicken, fried, broiled or roasted, turkey or duck. Goose is not in such favor as the others. Chicken always has the lead. The luncheon meat must be reasonably hearty, as it is practically the whole meal. Such things as veal cutlets, roast veal, small broiled steaks, or any hearty fowl entree are reasonably certain to find favor. Never use pork or mutton, and croquettes and patties are not hearty enough.

"Almost all the common vegetables are acceptable when well prepared. A great many people do not care for parsnips, oyster plant, onions, turnips or eggplant.

"Tomato, lettuce, and fresh salads are almost always sure to please. Have the dressing served on the side, as this is the subject of many likes and dislikes.

"Never use canned vegetables for salads; nor do I favor a heavy salad with such a meal.

"In desserts there is a wide variety of opinion, but everyone eats ice cream and cake, and this can be served in endless variety. Berries and melons are most always eaten and are also acceptable when served with ice cream. Cantaloupe a la mode is a special favorite. Pies and some puddings, too, are good at luncheon, but I do not favor them for dinner. A nicely decorated stand of fruit may be served when there is another dessert, but not alone.

"It is advisable to allow choice of drinks."

* * *

Charles Kriel, steward of the Oriental in Dallas, Tex. (rates $3 to $5), writes that the accompanying bills of fare, sent upon our request, really do not do justice to the hotel, on account of the enormous crowds the house has entertained the past two weeks. Commenting on the condensed menu idea, he says:

"Your object is a very desirable one and I trust it will do some good. My experience and aim has been in the past to buy the best, have small menus, good selections that all can find enough to make a good meal of, have it well cooked and served in liberal portions and as nicely as possible and quick. A great many people get nervous and lose their appetite by having large bill to select from. Again I say, large bills do not count for anything. It is the way it is cooked and served, and quality. A large bill is a daily repeater, whereas a small bill can be changed daily. It is always in keeping with the market, also the eatables can be kept fresher before and after preparing, and cooked more appetizingly. Pardon my lengthy comment, but I could enumerate other features in favor of a small, select menu bill for the American plan hotel."

Breakfast

Grape-fruit
Oranges Pineapple
Cream cheese
Stewed prunes Honey
Cream of wheat Oatmeal
Clam bouillon
Shredded wheat biscuits
Maple flake Quaker puff rice Grape-nuts
French rolls Finger rolls
Corn muffins Coffee cake Hot cakes
Corn cakes Toast Buckwheat cakes
Boiled or broiled salt mackerel
Broiled fresh fish
Eggs as ordered
Omelette: Plain, Spanish, Ham, Parsley
Sirloin steak Tenderloin steak
Pork chops
Breakfast bacon Sugar cured ham
Fried calf's liver
Country sausage Brown corned beef hash
Creole sauce Mushroom sauce
Fried onions
Potatoes:
Baked French fried Stewed Lyonnaise
Maple syrup Honey Molasses
Tea: Oolong English breakfast Gunpowder
Cream Milk Coffee Cocoa Chocolate

Luncheon

Caviar on toast
Bouillon
Potage a l'Andalouse
Dill pickles Green onions Chow chow
Baked trout a l'Italienne
Potatoes duchesse
Lamb chops with schnittbohnen
Filet de beef a la piquante
Minced fowl a la Creole
Mashed potatoes Stewed corn Cream of wheat
String beans salad
Ginger bread

Cold: Roast beef Ham Tongue Turkey
Corned beef Veal loaf Head cheese Sardines
Apple roll, cream sauce
Rhubarb pie Assorted cake
Green gage sherbet
American and Swiss cheese
Coffee Tea Ice tea Milk
Buttermilk Chocolate Cocoa

Dinner

Consomme Neapolitan
Cream of asparagus
Olives Chow chow Dill pickles
Baked white fish a l'Italienne
Potatoes Anglais
Salmi of game, hunter style
Stuffed tomatoes a la Creole
Fried hominy with English breakfast bacon
Roast prime beef au jus
Mashed potatoes Wax beans
Roast spring chicken with currant jelly
Fried sweet potatoes Stewed corn
Endive salad
Royal pudding, brandy sauce
Peach pie Almond custard pie
Assorted cake
Caramel ice cream
Fruit: Nuts Raisins Figs Dates
Cheese: Roquefort Edam Pineapple
Crackers
Tea Chocolate Coffee

* * *

The executive committee of the Western New England Hotelkeepers' Association held a meeting at Hotel Wendell in Pittsfield, Mass., March 15, and decided to advise the adoption of the American plan "under control" system in the hotels of the smaller cities where it does not seem advisable to adopt the "modified European plan" as in operation at Hotel Wendell. "American plan, under control" system means to limit (control) the amount of food a guest may order by using the term "choice of" on the menus, as is now used on the menus of the table d'hote meals at the Wendell. [See specimen menus in exhibit.—Ed.]

* * *

Steward Milo E. Westbrook, of Hotel Wendell, who has contributed a set of his bills of fare for this exhibit of condensed cards in Hotel Monthly, writes:

"When the Wendell Hotel changed to the 'modified' European plan, June 1, 1906, the term 'choice of' was one of the modifications along with the club breakfast and the table d'hote lunch and dinner. In making up the bill-of-fare we always aim to have such an assortment of dishes that the average man would be able to select a substantial meal. Owing to the simplicity of the menu the cooks have plenty of time to prepare it well. Great care is used in selecting the ingredients for the soup, using nothing but the best materials and especially a strong clear stock, distinctive in taste to what the name implies, whether it be chicken, ox-tail, mutton, etc.; well seasoned but not to excess. A well made soup is a hint to the diner of what he may expect in the dishes that are to follow, and with a liberal plate of such soup and plenty of bread and butter it would almost make a meal.

"Equally as much attention is exercised in selecting the fish and the preparation of same.

"Two entrees and and one roast for lunch, each entirely different from the other both in appearance and preparation. As the guest can only have the 'choice' of one of the three, there should be enough difference in them so that he would in reality be able to have a choice; and we give a liberal portion of that one, which of course has been prepared with the utmost care, of the best quality, neatly served and tastily garnished.

"We give the 'choice' of two vegetables: the potato (if ordered) counts for one. The preparation of the vegetables is not left entirely with the vegetable cook, unless it be some particular kind that he has proven himself entirely competent to handle alone.

"The salad usually is some simple one, preferably a vegetable, which is not 'thrown' together.

" 'Choice of' one of the desserts (consisting of two pies, a pudding and fruit, with a piece of Edam or American cheese).

"One cup of coffee, tea or milk.

"For this meal we get 50 cents. For dinner we get 75 cents, but give them a 'choice of' one of two entrees, 'choice of' one of two roasts and 'choice of' two of the desserts, making one more meat dish, and one more dessert that we give for the extra 25 cents for dinner.

Combination Breakfast

Order by numbers, stating what your choice is, thus avoiding any misunderstanding.

No. 1—15c.
Two rolls and butter
Choice of Cup of coffee Tea Milk
Cereal with cream with No. 1 combination, 10 cents extra

No. 2—25c
Two boiled eggs
Choice of Rolls Dry toast
Choice of Cup coffee Tea Milk
Cereal with cream with No. 2 combination, 10 cents extra

No. 3—40c.
Cereal with cream
Choice of Country sausage Liver and bacon
Corned beef hash Pork chops
Broiled fish Codfish cakes
Scrambled eggs,
Poached eggs on toast
Choice of Baked potatoes Fried potatoes
Choice of Assorted rolls Dry toast
Choice of Cup coffee Tea Milk

No. 4—50c
Choice of Cereal with cream Orange
Stewed prunes Apple sauce
Bananas with cream
Baked apples with cream
Choice of Two lamb chops
Breakfast sirloin steak
Ham and eggs Chicken hash
Choice of Baked Fried Stewed
Choice of Assorted rolls Dry toast
Choice of Cup coffee Tea Milk
Griddle cakes with maple pure syrup 10c
Banana 5c Orange 10c
Stewed prunes 5c Apple sauce 5c

Baked apples with cream 10c
Extra cup coffee 5c
The above prices prevail in connection with the Combination Breakfasts only

Table d'Hote Luncheon
(50 cents)

To avoid any misunderstanding waiters are instructed to serve a regular table d'hote lunch unless otherwise ordered.

Choice Cream of chicken a la creme 20c
Consomme 20c
Baked weakfish a l'Espagnole
Potatoes Fantaise 35c
Choice of Boiled potatoes 5c
Choice Veal pot pie with dumplings 35c
Salisbury steak with dumplings 35c
Roast ribs of beef au jus 25c
Mashed potatoes 5c
Two dishes Stewed celery 5c Lima beans 5c
Cold slaw 15c
Choice Apple pie 5c Cranberry pie 5c
Tapioca pudding, port wine sauce 10c
Banana 5c Orange 10c
Choice Edam cheese 5c American cheese 5c
Choice Tea 10c Coffee 10c Milk 10c

Substitution in dishes will be charged for

Those who do not wish to order table d'hote lunch may order any portion they choose by paying the amount that appears opposite the item ordered.

Table d'Hote Dinner
(75 cents)

To avoid any misunderstanding waiters are instructed to serve a regular table d'hote dinner unless otherwise ordered.

Choice Vegetable 20c Consomme 20c
Boiled fresh mackerel, maitre d'hotel
Potatoes 35c
Boiled calf's head,
sauce vinaigrette 40c
Choice of Eminee of tenderloin a la Creole 50c
Choice of Boiled potatoes 5c
Two dishes Roast leg of mutton,
currant jelly 35c
Roast ribs of beef au jus 25c
Mashed potatoes 5c
Two dishes String beans 5c Squash 5c
Mixed salad 15c
Choice of Apple pie 5c Pumpkin pie 5c
Two dishes Orange 10c Bananas 5c
Cottage pudding, rum sauce 10c
Choice Edam cheese 5c American cheese 5c
Choice Tea 10c Coffee 10c Milk 10c

Substitution in dishes will be charged for

Those who do not wish to order table d'hote dinner may order any portion they choose by paying the amount that appears opposite the item ordered.

"There is no deviating from the strict sense of the term 'choice of.' Substitution in dishes are charged for. This rule was established at the start, and of course met with disapproval; but now we seldom find one who will find fault with it; and I might add, when we do find such a man, experience has taught us that we can well afford to lose him.

"In conclusion let me suggest that the reader take his bill-of-fare, figure up the cost (including service) of such a meal as I have outlined, then ask yourself if you can afford to give more, and if it would not be money in your pocket to lose such guests as would object to confining themselves to the 'choice of' one of the meats, etc., whether your hotel be conducted on the 'modified' European plan, or the plan suggested at the meeting of the Western New England Hotelkeepers' Association, held at the Wendell, March 15th, and called the American plan under control, and which Mr. Minahan is trying so hard to have the members adopt."

* * *

In another letter to the editor, Mr. Westbrook writes regarding using the term "choice of" and permitting the waiter to serve extra dishes at the request of the guest, without extra charge:

"Before making the change, we looked on all sides of the question, and the 'choice of' was one that was rather hard for us to decide. We believed that if it was left to the waiters, they would soon teach the guest that there was no 'fast rule' about it, and when a good tip was in sight he would say 'The man ordered it,' and carry in the full bill. So we decided to make this rule one not to be broken; and the waiters were instructed to tell the guests, when they did not understand, that it would be useless for them to attempt to pass the checker with anything the guest was not entitled to. The waiters experienced considerable difficulty at first, and many of the guests came to the office to complain, and each was told in a nice way that, if they could not get enough from the bill-of-fare to satisfy them, 'we could not afford to feed them for the money.'"

He recited instances, in which, when explanations have been made, guests have favored the plan, as receiving larger portions of best quality foods, carefully prepared.

The Wendell is a pioneer of the modified European plan, and the club breakfast, the lunch and dinner cards, herewith reproduced, will, no doubt, influence the adoption of such a system in many other houses.

* * *

Fred Van Orman, the Otsego, Jackson, Mich., and the St. George, Evansville, Ind.:

"I favor the term 'choice of' or the word 'or' between two or more roasts, entrees, etc., so that the guest may have a selection, instead of the whole list at his will. My bills are heavy, I know, much more so than they ought to be, and there should be some curtailment. You will notice that the table d'hotes in the swell hotels have 'choice of' between the dishes, even when the meal costs more than a dollar. I do not see why the hotel that sells a meal for 75 cents should give unlimited selection when the caterers who make a specialty of table d'hote limit the selection."

* * *

P. L. Goerling, of Hotel Bellis, Wausau, Wis.: "I favor the condensed bill of fare, but think the first consideration should be to raise the rates; for the good hotels in our section all give too much for $2 a day. We had a guest, the other day, order eggs, three kinds, boiled, fried and scrambled, all for the same meal, and he was served with six eggs. In addition to that, he had a meat order and sev-

eral other things from the card. This, however, is the only instance where so many eggs were ordered for one person. The waitress asked me if she should serve them. I said, 'Yes, a guest is served anything and everything he orders from the card!' "

* * *

An ex-steward, now manager of a prominent eastern hotel, European plan, writes: ". . . You know I have always been hammering the bills down, and insisted on smaller bills with more frequent changes; and I still maintain that it is the proper method, even in the small country hotels; and I believe the agitation of the subject is on the increase, and the time is coming when there will be no American plan."

* * *

It is not all of those who favor the condensed menu that can put it into effect. One very bright and capable steward writes: "I am entirely in sympathy with your idea, and believe that the American plan bill of fare, as it is presented at this time, is entirely overdone. I regret, however, that in my opinion, there is no immediate opportunity for a change in the bill here, as competition is very strong, and the majority of the hotels are American plan, and it seems to be the general idea that the more you can get on the bill, the better. Personally, I long for the day when every hotel will be run on the European plan, as it seems to be much more desirable in every respect."

* * *

The Canadian Pacific Railway dining car service has inaugurated the condensed menu for the dollar dinner, and also for the a la carte breakfast, luncheon, and supper. With the a la carte bills the minimum order for each person is 25 cents; and bread and butter is served free with meat and fish orders. These are sample cards:

Breakfast

Sliced bananas 20 Sliced oranges 20
Preserved figs 20 Baked apples 20
Breakfast cereals with cream 20
Broiled fish 40
Fish cakes with bacon 40
Tenderloin steak 65 Sirloin steak 70
Club sirloin steak (for two) 1.25
Lamb chops (3) 60
Hamburger steak 45
(With mushrooms 20 extra; with bacon or tomato sauce 15 extra)
Calf's liver with bacon 40 Country sausauge 35
Sugar cured ham or breakfast bacon plain 40, with 2 eggs 50
Eggs, boiled, fried or scrambled (3) 20
Eggs, poached on toast (2) 25
Omelettes plain 25;
with ham, parsley or jelly 30
Baked potatoes 10 French fried potatoes 10
Hashed brown potatoes 10
Hot rolls 10 Toast 10
Plain or graham bread with butter 10
Marmalade or jam 15
Griddle cakes with maple syrup 20
Tea Coffee Chocolate
Cup 10 Pot 20 Cup 10 Pot 20 Cup 15 Pot 25
Milk, per glass 10 Cream, per glass 20

Luncheon

Soup, with bread and butter 25
Broiled fish 40
Queen olives 15 Stuffed olives 15
Assorted pickles 10
ENTREES
See "Special" Slip
Tenderloin steak 65 Sirloin steak 70
Club sirloin steak (for two) 1.25
Lamb chops (3) 60
Hamburger steak 45
(With mushrooms 20 extra; with bacon or tomato sauce 15 extra)
COLD MEATS
Roast beef 40 Ham 40 Tongue 40 Sardines 35
Baked potatoes 10 Fried potatoes 10
Peas 10 Corn 10 Stewed tomatoes 10
Baked beans (hot or cold) 25
SALADS
Lettuce 25 Celery 25 Potato 20
DESSERT, EACH, 10
Pudding Pies
Canadian cheese with crackers 20
Sliced oranges 20 Sliced bananas 20
Baked apples 20
Canton preserved ginger 20
Hot rolls 10 Toast 10
Plain or graham bread 10
Tea Chocolate
Cup 10 Pot 20 Cup 15 Pot 25
Coffee
Cup 10 Pot 20
Milk, glass, 10 Cream, glass, 20

Dinner

(One dollar)
Stuffed olives
Consomme clear Scotch broth
Celery Salted almonds Olives
British Columbia salmon
Baked ham, champagne sauce
Queen fritters
Prime roast beef Roast turkey
Boiled and mashed potatoes
Beets Turnips Green peas
Macedoine salad
Steamed fruit pudding
Lemon cream pie Cherry tart
Pineapple jelly Assorted cakes
Canadian cheese
Canton preserved ginger
Fresh fruits
Cafe noir

Supper

Soup, with bread and butter 25
Broiled fish 40
Tenderloin steak 65 Sirloin steak 70
Club sirloin steak (for two) 1.25
Lamb chops (3) 60
Hamburger steak 45
(With mushrooms 20 extra; with bacon or tomato sauce 15 extra)
Sugar cured ham or breakfast bacon plain, 40; with 2 eggs, 50
Cold meats 40—roast beef, ham, tongue
Eggs, boiled, fried or scrambled (3) 20;
Eggs, poached on toast (2) 25
Omelettes plain 25;
with ham, parsley or jelly 30
Potatoes—baked, fried or lyonnaise 10
Salads 25
Toast 10 Hot biscuits 10

Plain bread 10 Graham bread 10
Sliced oranges 20 Baked apples 20
Sliced bananas 20 Marmelade or jam 15
Preserved figs 20
Griddle cakes with maple syrup 20
Tea or coffee, per cup 10, per pot 20
Chocolate, per cup 15, per pot 25
Milk, per glass 10 Cream, per glass 20

Hotel Exclusively for Women

The Trowmart Inn, Abingdon Square, New York, expresses a new idea in a woman's hotel. It is not operated for profit, and is intended only for women of modest incomes, as, for instance, less than $10 or $12 a week. The rate is $4.50 a week with breakfast and supper six days, and three meals Sundays, this when two occupy a room; and $5 if guest rooms alone. The lodging rate is 50 cents. The conditions are that boarders must come with references, and transients are received without references. The restriction is that a guest must be under thirty-five years of age. The hotel has bath rooms with hot and cold running water on each floor, but in the rooms are bowl and pitcher. Every bedroom has clothes closet and is comfortably furnished. There is a laundry, with dry room, where guests may do their own work free of charge; and a library, parlor, and reception rooms where guests can meet their friends. Also there is a sewing room with sewing machines and other popular equipment. The elevator service is excellent. The house is fireproof. A feature out of the ordinary is a trunk storage arrangement: A separate steel cage is provided in the basement for trunks for every occupant in the house with a first-class lock. The girls are not permitted to keep the trunks in their rooms. The food apparently is excellent and well cooked by a competent chef, particularly the bread. The following are sample menus:

Breakfast
(Weekday)
Hominy Force
Broiled steak
Hashed brown potatoes Corn muffins and rolls
Coffee Tea Milk

Dinner
(Weekday)
English beef soup with barley
Braized ham champagne sauce
Prime roast beef Baked potatoes
Macaroni au Gratin
Pickled beets Cranberry tarts
Coffee Milk Tea

Breakfast
(Sunday)
Oat meal Puffed rice
Scrambled eggs
French fried potatoes
Graham muffins
Brown and white bread
Coffee Tea Milk

Dinner
(Sunday)
Consomme royal
Friz. of chicken with rice
Prime roast beef Mashed potatoes
Stringless beans
Romaine salad Neapolitan ice
Coffee Milk Tea

Tea
(Sunday)
Cold roast mutton
Boston baked pork and beans
Brown and white bread
Red currant jelly and cake
Chocolate Milk Tea

Special breakfasts at Cafe Richelieu, Colonial Annex, Pittsburgh:

NO. 1
Orange, oat meal, rolls or wheat cakes, cup coffee, 25
NO. 2
Boiled eggs, rolls or wheat cakes, cup coffee, 25
NO. 3
Ham or bacon with fried egg, cup coffee, 30
No. 4
Breakfast steak with potatoes, rolls, 35
NO. 5
One-half grape fruit; sausage, rolls or wheat cakes, cup coffee, 40

Special suppers at Cafe Richelieu, Colonial Annex, Pittsburgh:

NO. 1
Blue points or clams; crab meat au gratin, with green peppers; chocolate or vanilla ice cream; cup coffee, 75
NO. 2
Blue points or clams; half cold lobster, mayonnaise; chocolate or vanilla ice cream; cup coffee, 75
NO. 3
Blue points or clams; small sirloin, fresh mushrooms; friend sweet potatoes; asparagus tips; Neapolitan ice cream; cup coffee, $1
NO. 4
Blue points, or clams; half broiled chicken; waffle potatoes; sliced tomatoes; Neapolitan ice cream; cup coffee, $1

Typical 35-cent luncheon, served from 11:30 a. m. to 2 p. m. in the Cafe Richelieu Colonial Annex, Pittsburgh:

CHOICE
Baked ocean trout, Creole
Spring lamb stew, French style
Chicken cutlet with creamed peas
Stuffed veal, brown gravy
Ribs of beef, hot or cold
Boiled or mashed potatoes
CHOICE
Butter beets Celery in cream
CHOICE
Farina pudding Vanilla ice cream
CHOICE
Coffee Tea Sweet cider Milk

A LA CARTE SPECIAL
SERVED WITH LUNCHEON ONLY
Cream of tomatoes with rice 10
Consomme julienne (vegetables) 10
Celery 15 Radishes 10
Apple pie 10 Lemon water ice 10

Meet Competition of Lunch Rooms.

How to meet the competition of the quick and dairy lunch rooms is a problem that many hotels both small and large would solve. Here is an idea from the Colonial Annex in Pittsburgh. The card is tacked in each bedroom.

NOTICE

Why hunt for Bargains when you can get them in the Hotel.

SPECIAL BREAKFAST

6 A. M. TO 11:30 A. M.

No. 1. Orange, Oatmeal, Rolls or Wheat Cakes, cup Coffee, 25c

No. 2. Boiled Eggs, Rolls or Wheat Cakes, cup Coffee, 25c

No. 3. Ham or Bacon with Fried Egg, Rolls or Wheat Cakes, cup Coffee, 30c

No. 4. Breakfast Steak, with Potatoes, Rolls or Wheat Cakes, 35c

No. 5. Half Grape Fruit, Sausage, Rolls or Wheat Cakes, cup Coffee, 40c

SPECIAL NOONDAY LUNCHEON 35c

11:30 A. M. TO 2 P. M.

EVENING DINNER DISHES AT POPULAR PRICES

6 TO 8 P. M.

Club Breakfast Served in Rooms 25c extra
All other Service 5c per portion extra

Shore dinner, one dollar, at the Jefferson, Peoria:

Blue points
Crab gumbo, Creole
Olives Pickles
Stuffed fresh lobster, Cardinal
Julienne potatoes
CLARET
Troncons of bluefish, a l'Italienne
Early June peas
Shrimp salad
Tipsy parson pudding
Coffee

Sunday table d'hote dinner, $1.00 per person, at the Jefferson, Peoria:

Oyster cocktail
Consomme, vert pre Homemade noodle soup
Olives Radishes
Filet of striped bass, Marguery
Potatoes, Olivette
Braised loin of beef, cultivateur
RUEDESHEIMER PUNCH
Roast Long Island duckling with dressing
or
Roast spring lamb, mint sauce
French fried potatoes New brussell sprouts
Waldorf salad
Ice cream supreme Assorted cake
Peanut cheese
Coffee

Family Style.

BREAKFAST.
Stewed prunes
Oatmeal and milk
Scrambled eggs, saute potatoes
Wheat cakes and maple syrup
Tea Coffee

LUNCH.
Split pea soup
Roast ribs of beef
Boiled potatoes, carrots in butter
Cold meat
Baked apple
Tea Coffee

DINNER.
Vegetable soup
Roast fresh pork, apple sauce
New York beans, boiled potatoes
Cold meat
Lettuce salad
Tea Coffee

Three H. M. M. B. A. Louisville Feasts.

Dubonnet Cocktail
Grape fruit au maraschino
Celery Olives Salted almonds
Cream of chicken a la Reine
Paupiette of lake trout, Marguery
Parisienne potatoes
Sauterne
Sweetbread patties, Cumberland
French peas
Punch cardinal
Roast squabs sur canape au cresson
Apollinaris
Stuffed tomatoes, Suedoise
Biscuit glace, Trocadero
Petits fours
Roquefort cheese Toasted crackers
Demi tasse
Creme de Menthe

Dubonnet cocktail
Canape harlequin
Celery Olives Almonds Mints
Vin de graves
(Barton & Guestier)
Potage, Jenny Lind
Filet of Ohio River salmon a la Seelbach
Potato laurette
Chateau pontet canet
(Cunliffe Dobson & Co.)
Sweetbreads a la choiseuil
New asparagus hollandaise
Punch a la boniface
Boned squab chicken a la gourmet
Pommery & Greno, sec.
Veuve Clicquot, dry
Krug & Co., private cuvee
Tomato en surprise
Roquefort and cream cheese
Coffee Cigars

Cantaloupe
Soft shell crab, tartare
Cucumbers
Celery Olives Almonds
Broiled chicken with bacon
New peas Potatoes au gratin
Tomato en surprise
Fresh strawberry ice cream
Cake Cafe

Sensible Hearty Banquet Menu

John A. Hill, manager of Stock Yard Inn, Union Stock Yard, Chicago, is catering along original lines, and his place is the scene of some of the best banquets served in Chicago. He sidesteps the fancy dishes and produces banquets that list but few dishes, but these of the choicest materials and the most wholesome kind. The following menu was served the Bankers' Club of Chicago

Caviar on ice
"STOCK YARD LEMONADE"
Cotuits
Celery Olives
Cream of chicken
Planked whitefish
Duchesse potatoes
Sirloin steak
Fresh mushrooms Potatoes au gratin
Lettuce and grape fruit salad
Mince and Pumpkin pie
English Cheddar cheese
Coffee

AMONTILLADO
RUDESHEIMER, BERG, VALCKENBERG
G. H. MUMM'S CORDON ROUGE

Chicago Dinner Club's Banquet of All Nations

Held at Hotel La Salle.

FLAGS
Canape Czarina
RUSSIAN
Lynnhaven oysters
AMERICAN
Clear green turtle
Celery Olives Almonds
MEXICAN
Diamond-back terrapin, Maryland
AMERICAN
Breast of partridge en casserole, Nature
Currant jelly Potatoes croquette
ENGLISH
Tomato salad à la Francaise
FRENCH
Italian vanilla ice cream
Petits fours Mignardises
ITALIAN
Roquefort Camembert
Crackers
JAPANESE
Coffee

At the Hoffman House, New York.

PICCADILLY DINNER.

Relishes Onion soup Muffin toasted
Marmalade
Beefsteak and kidney pie
or
Chicken pie
Fruit salad English plum pudding
Stilton cheese Turkish coffee

6 to 9 p. m.

ENGLISH SUPPER.

Relishes
Albermarle broth
Tea biscuits Marmalade
English mutton chop
Pickled walnut Stuffed potato
Waffles Honey in comb

6 to 1. Coffee

This banquet of the Tacoma Fire Insurance Association at the Tacoma, Tacoma, Wash., was catered for by Fred W. Stein, the price $7.50 per plate; the menu card in form of a policy to "A. Welkum Guest."

Buffet Russe
Scotch—Rye—Bourbon—Martinis—Shasta
Toke Points, Tacoma
Neirsteiner
Tomato bouillon en tasse
Celery Radishes Ripe olives
California sand dabs, Saute Meuniere
Potatoes Parisienne
Rack of spring lamb with brussels sprouts
Potatoes Gastronome
Veuve Clicquot Sec
Roast English pheasant
Salad chiffonade
Fancy ice cream and confectionery
Cafe

TIPS

There are about 100 single pots of tea to the pound high grade.

There are 19 single cup pots of high grade coffee to the pound, at five quarts water to the pound, and about 28 pots at eight quarts to the pound. There are 14 regular pots to the pound at five quarts to the pound, and about 18 at eight quarts to the pound.

Cream 40 per cent about 1½ ounces to the cup or 84 to the gallon.

The average guest uses one-half ounce butter to the meal.

There are 75 à la carte portions of mashed potatoes in one bushel.

Some Cards of Hotel Jefferson, St. Louis.

Individual and club breakfast, The Jefferson, St. Louis:

(An extra charge of 25 cents for each person when served to room).

No. 1—25 Cents
Small pot coffee or cup tea
Rolls and butter

No. 2—30 Cents
Cereal
Small pot coffee or cup tea
Rolls and butter

No. 3—30 Cents
One orange or banana
Small pot coffee or cup tea
Rolls and butter

No. 4—40 Cents
Orange or banana
Cereal or griddle cakes
Small pot coffee or cup tea
Rolls and butter

No. 5—50 Cents
Orange
Slice ham or bacon and 1 egg
Small pot coffee or cup tea
Rolls and butter

No. 6—50 Cents
Stewed prunes or sliced bananas
Boiled eggs (2)
Cereal
Rolls and butter
Small pot coffee or cup tea

No. 7—50 Cents
Orange
Cereal
Liver and bacon
Rolls and butter
Small pot coffee or cup tea

No. 8—50 Cents
Orange or stewed prunes
One lamb chop
Rolls and butter
Small pot coffee

No. 9—60 Cents
Orange or stewed prunes
Corned beef hash with poached egg
Rolls and Butter
Small pot coffee

No. 10—60 Cents
Orange
Cereal
Two poached eggs on toast
Rolls and butter
Small pot coffee

No. 11—75 Cents
Canteloupe
Cereal
Rump steak
Rolls, small pot coffee

No. 12—75 Cents
Orange or canteloupe
Cereal
Pork chop
Wheat cakes
Small pot coffee

No. 13—75 Cents
Watermelon or orange
Cereal
Chicken hash
Rolls and butter
Small pot coffee

No. 14—75 Cents
Orange or banana
Cereal
Omelette with chives or 3 slices of bacon
Rolls and butter
Small pot coffee

No. 15—75 Cents
One orange whole or sliced banana
Two boiled, fried or shirred eggs
Breakfast bacon
Rolls and butter
Small pot coffee

No. 16—90 Cents
Orange or grapefruit
Cereal
One mutton chop with bacon, Sautee potatoes
Griddle cakes
rolls and butter
Small pot coffee

No. 17—90 Cents
Peaches with cream or orange
Cereal
Lamb chops
Hashed brown potatoes
Griddle cakes
Small pot coffee

No. 18—$1.00
Orange or grapefruit
Cereal
Broiled chicken (half)
French fried potatoes
Rolls and butter
Small pot coffee

After theatre supper, Hotel Jefferson, St. Louis:

BIVALVES

Rockaways 35 Cape Cods 35 Casimir 50
Blue points 25; cocktail 30 Lynnhavens 35
Cotuits 35
Little neck 25 Cocktail 30 Nantaise 50

BROTHS EN TASSE

Consomme Manhattan 25 Strained gumbo 25
Chicken broth Chantilly 25

RELISHES

Antipasto Lucullus 50 Malossol caviar 75
Westphalia ham 75

SPECIALTIES

Softshell crabs (2) 60 Frog legs remoulade 1.00
Crab meat Delmonico 75 Lobster Newburg 1.25
Scallops, sauce ravigote 60 Broiled lobster (½) 80

TO ORDER

Squab chicken 1.00
Fresh mushrooms 75 Sweetbread a l'Eugenie 1.00
Young guinea hen (half) 75 Squab 75
Chicken a la king 1.00
Capon and lobster, Neptune 1.00

SALADS

Tomato (1) 35 Lettuce 35 Chicory 35
Imp. endive 40 Watercress 30
Field lettuce 30 Romaine 35 Escarole 35

ICE CREAM, ETC.

French Ice Creams—
Vanila 25 Chocolate 25 Strawberry 25
Parfaits-au cafe 30; aux marrons 30
Charlotte glacee 35 Meringue glacee 35
Assorted cakes 25 Peach Melba 50
Coupe St. Jacques 50 Nesselrode pudding 35

BEVERAGES

Pot coffee for one 15; two 25
Special coffee, per pot 2 cups 50; each additional cup 25

For the Tea Room, Hotel Jefferson, St. Louis:

TEA ROOM CARD

TEA

Oolong 25
Young Hyson, green 25
Ceylon 25
Russian caravan, per pot 40

COFFEE

Hotel Jefferson 25
French 25
Vienna 25
Cocoa 25
Chocolate 25

HOT

Consomme Mikado 20
Clam broth in cup 35
Essence of chicken 25
Gumbo passee 20
Bread and butter 10
Dry toast 10

SALADS

Lobster 60
Chicken 60
Fruit 50
Demi-deuil 50
Waldorf 50

SANDWICHES

Lettuce and nut 25
Sardine 25
Chicken 25
Club 35

PASTRY

Peach tart 15
Lady fingers or macaroons 20
Assorted cakes 25
Meringue chantilly 20
Cold cup custard 15
Charlotte russe 20

ICE CREAM AND SHERBET

Chocolate 25 Vanilla 25
Coffee 25 Strawberry 25
Pistachio 25
Raspberry 20 Lemon 20
Peach Melba 50
Parfaits, all kinds 30
Nesselrode pudding 35
Coupe St. Jacques 50
Meringue glacee 35

IMPORTED CONSERVES

German raspberries 40
German strawberries 40
Preserved Canton ginger 30

Luncheon, Hotel Jefferson, St. Louis:

OYSTERS AND CLAMS

Lynnhavens 35 Oak Island 35 Cape Cods 35
Cotuits 35 Rockaway 35 Casimir 50
Oyster stew 35; with cream 40; fried (6) 40
Blue Point 25; cocktail 30
Little neck cocktail 30 Little Neck (half doz.) 25
Mantaise 50

SOUP

Consomme brunoise 20 Potage parmentier 20

READY DISHES

Broiled pompano, fleurette 60
Fried brook trout, meuniere (1) 50
Roast prime ribs of beef 60; extra cut 1.00
Stuffed chicken au cresson (half) 75
Sugar-cured bacon with mustard greens 50
Veal saute marengo 50
Southern hash, corn fritters 50
Eggs Meyerbeer 50
Cauliflower 30 Hubbard squash 25 Spinach 25
Spring chicken, Southern style, half 75; Cornbread in 10m. 10

SALADS

Imp. endive 40 Lettuce 25 Escarole 25
Chicory 35 Lobster 60 Chicken 60
Lettuce and grapefruit 50 Combination 40
Cucumber 35 Watercress 35 Frozen tomato 35
Sliced tomatoes 40

DESSERT

Pies—Sliced apple 15 Pear 15 Cocoanut custard 15
Jefferson mince 15
Pineapple souffle pudding, claret sauce 15
Madeira jelly 15
Layer cake, hazelnut cream filling 15
Raspberry tart 15 Peach tart 15
Almond tart 15 Jefferson strawberry shortcake 40
Chocolate eclaire 15
German apricot cake, whipped cream 15
Cold rice pudding 15 Cold cup custard 15
Charlotte russe 15
New strawberries in cream 40 Apples 15
Malaga grapes 25

ICE CREAM

Plain 20 Mixed 30 Parfaits, all kinds 30
Meringue glacees 35 Nesselrode pudding 35
Peach Melba 50 Coupe Jefferson or St. Jacques 50
Sherbets—Lemon 15 Raspberry 15

CHEESE

Cream 20 Imp. Chiffemann camembert 20
Roquefort 20 Provola 30 Imp. Brie 20
Royal English cheddar 30

COFFEE

Coffee 25
Special coffee per pot, 1 cup, 25; additional cup 25
Demi tasse 15 Russian caravan tea, per pot 40
Iced tea 10 Fer-mi-lac 10 Buttermilk 10

Hotel Jefferson Steam Table Service (from 11:30 to 2). Mashed or boiled potatoes with all meat orders; 10 cents charged for bread and butter with soup if no meat order is given:

Consomme macedoine 15
Cream of fresh mushrooms 15
Mettwurst, Bavarian kraut 45
Southern hash, fried tomato 45
Loin of veal Boulangere 45
Prime ribs of beef 50
String beans 15 Succotash 15
German huckleberry cake, whipped cream 15
Chocolate eclairs 15
Lemon custard pie 15
Apple pie 15
Cup of coffee 10

Portions on this bill will be served (without exception) to but one person.

An H. M. M. B. A. Banquet.

Little neck clams BARSAC
Consomme Royale
Planked shad VIN DE PASTO
Cucumbers Potato balls
Broiled spring chicken
MUMM'S EXTRA DRY
Bermuda potatoes New peas
Fresh asparagus
Roast English snipe
Tomato salad Crackers and cheese
Strawberries
Vanilla and strawberry ice cream
CORDIALS
Cakes Coffee

The Banquet Book

There should also be kept a book to record all banquets, luncheons, collations, etc. A long day book or journal will answer for this purpose. On the left hand page of the folio may be noted the name of the association or party giving the same with time, price and the number of covers, also a copy of the Menu. In the opposite, or right hand page, the issues and steward's memoranda. Such a record will prove of great benefit in serving future banquets, and one can tell very nearly how much is made on every spread served by the house. The following illustration, which is self explanatory, will give a fair idea of what I believe a very simple and most practical method: (See opposite page.)

The High Cost of Living

As illustrative of the increased cost of raw material I call attention to the issues of the foregoing banquet, which was served on December 12, 1895, at a cost of $48.14; and should the same have been served in December, 1911, the cost would have been about $76.83, or an advance of $28.69. The increase is noted in the following list of issues which is in quantity and items a copy of the list of sixteen years ago.

LIST OF ISSUES.

400	blue points	$ 3.00
5	doz. celery	3.00
1	qt. olives	.40
2	lbs. shelled almonds	.80
20	white fish	3.60
½	pk, potatoes	.20
2	doz. cucumbers	1.20
48	lbs. lamb racks, at 25c	12.00
20	lbs. fowls	2.80
75	palties	1.25
6½	doz. quails, at $4	26.00
1	box lettuce	1.25
½	crate tomatoes	1.50
1	qt. oil	.60
½	doz. eggs	.15
1	pt. vinegar	.03
½	gal. cream	.40
2	lbs. jelly	.42
2	lbs. hominy	.06
2	lbs. cook butter	.56
4	lbs. salt pork	.52
12	cans peas	2.40
2	lbs. flour	.07
1	pt. sherry	.20
4	cans mushrooms	.92
2½	gal. punch	1.75
2½	gal. ice cream	2.25
15	qts. strawberries	7.50
½	lbs. cheese	.20
2	lbs. crackers	.26
1	cake	1.20
1	lb. coffee	.34
		$76.83
	Issues 1895	48.14
	Advance	$28.69

Miscellaneous Banquet Menus.

Huitres
Salted almonds
Consomme Printaniere, Colbert
AMONTILLADO
Celeri Olives Farcie
Poisson de Pompano, Remoulade
LIEBFRAUMILCH
Concombres Pommes Hollandaise
Filet de Boeuf, Pique, Perigord
Tomato a la Diable
PONTET CANET 1874
PUNCH A L'AMBASSADEUR
Timbale de Dinde, Ecossaise
Asperges Allemande
CHAMBERTIN 1878
Poitrine de Perdreux, aux Truffes
MOET & CHANDON IMPERIAL BRUT
Petits pois Gelee
SALADE
Biscuit glace a la Tosca
Gateaux Assortis
LIQUEURS
Fromage
Cafe

Oysters on half shell
AMONTILLADO
Consomme Chatelaine
HAUT SAUTERNES
Baked lobster au gratin, a la creme
Broiled mushrooms on toast, maitre d'hotel
CHATEAU BELGRAVE
Filet of beef larded with truffles
New potatoes French string beans
Asparagus
Punch Cardinal
English snipe on toast
PERRIER JOUET
Lettuce salad
Ice cream Cakes
LIQUEURS
Cafe

Blue points
Cress Celery
Cream of Terrapin
Hors d'oeuvre varies
Whitefish, au gratin
HAUT SAUTERNES 1874
Mangoes Parisienne potatoes
Filet of turkey with marrons
CHAUTEAU LINAS
Sweet potato Chateau
CARDINAL PUNCH
Breast of prairie chicken
Fried hominy Olives farcies
G. H. MUMM'S EXTRA DRY 1884
Asparagus Vinaigrette
Glaces Cake
COGNAC
Cheese Coffee Crackers

Consomme in cups
Celery Radishes
Oyster patties, sauce Poulette
Fillet of beef with mushrooms
Julienne potatoes
Roast quail au Cresson
Potato salad French peas
Neapolitan ice cream
Macaroons Kisses
Select fruit
Coffee

BANQUET BOOK

THE ARLINGTON HOTEL

Banquet Served to .·. .·.

MONTGOMERY COUNTY

BAR ASSOCIATION

December 12, 1895.

Number of covers 75.

Price per cover $2.50.

To be served at 9:30 P. M.

Music and flowers extra.

Wine to be charged as follows:

Sauternes	per quart	$2.00
Claret, Pontet Canet	" "	2.50
Champagne	" "	4.00

— MENU —

Bluepoints

Celery

Consomme Princesse

Olives **Roasted nuts**

Planked whitefish, parsly butter

Sliced cucumbers Potatoes Saratoga

Lamb chops, French peas

Small patties of chicken

Punch, Benedectine

Larded quail with jelly

Fried hominy

Lettuce and tomato mayonaise

Tutti-frutti ice cream

Hot-house strawberries

Assorted cake

Roquefort

Black coffee

ISSUES.

400 Bluepoints,	75c.	$3 00
7 doz. celery	20c.	1 40
1 qt. olives		20
2 lbs. shelled almonds	30c.	60
20 lbs. whitefish	10c.	2 00
½ pk. potatoes		10
2 doz. cucumbers	20c.	40
48 lbs. rax lamb	15c.	7 20
20 lbs. chicken	12c.	2 40
75 patties	15c. per doz.	98
6⅛ doz. quail	$1.50	9 75
1 case lettuce		75
½ crate tomatoes		1 50
1 qt. oil		50
⅛ doz. eggs		07
1 pt. vinegar		02
⅛ gal. cream		40
2 lbs. jelly		28
2 lbs. hominy		04
2 lbs. cooking butter		26
4 lbs. salt pork		48
12 cans peas		2 40
2 lbs. flour		06
1 pt. sherry		13
4 cans mushrooms		60
2½ gal. punch		1 20
2½ gal. ice cream		1 95
15 qts. strawberries		7 50
⅛ lb. cheese		20
2 lbs. crackers		24
Cake		1 20
1 lb. coffee		33
Total issues		$ 48 14
10 waiters, $1.00 each		10 00
Extra cook, 1 day		3 00
		$ 61 14

* * *

75 covers a $2 50	$187 50
Less issues and expense as above	61 14
	$126 34

* * *

STEWARD'S MEMORANDA.

The spread was satisfactorily served; all guests pleased.

Waiter James Brown broke two bouillon cups.

Waiter H. Samson is too slow and lacks training.

Balance, all O. K.

WINE SERVED.

8 quarts	Sauterne	$ 16 00
12 "	Pontet Canet	30 00
18 "	Champagne	72 00
		$118 00

Mendelsohn Quintette $15 00

Flowers 20 00

Time to serve: one hour and twenty minutes.

BANQUET PROSPECTUS, HOTEL BALTIMORE.

Meal Price, 3.50	Date Dec 15-1905
Wines, Extra	Time 9 P.M.
Cigars, Extra	Room Italian Cafe
Decorations, Extra $25.00	No. Plates Guaranteed 46
Music, Included	Hotel Arrange for 50
Menus, Included	For Whom Delta Tau Delta Frat.
Total,	By Wm. O. Borland N.Y. Life Bldg

Menu.	Wines.
Blue Points, Mignonette	A Martini
Clear Green Turtle	
Olives Celery Salted Almonds	
Stuffed Lobster, Baltimore	Chateau Larose
Broiled Fresh Mushrooms on toast	
Frozen Egg Nog	Cigarettes
Roast Squab Chicken with dressing	G.H. Mumm's "Extra Dry".
Parisienne Potatoes in cream	
Tomatoes en surprise	
Neapolitan Ice Cream	
Assorted Cake	
Camembert Cheese	
Coffee	Apricot Brandy
	Cigars

GEO. O. RELF.

Banquet Prospectus, Hotel Baltimore

One of the best ideas for a Steward's Banquet Book is that devised by George O. Relf, now of the Hotel Utah, Salt Lake City. Each leaf has a "banquet prospectus" in duplicate (detachable at perforated line); also detachable from stub at perforated line. One copy is for the party giving the banquet; the other is for the steward. The stub contains all the information on the prospectus sheet. The illustration herewith of a leaf is kindly furnished by Mr. Relf. It is self-explanatory.

CARVING.

There are a number of culinary works in which the subject of carving is scientifically treated for the purpose of self instruction, giving illustrations and comprehensive explanations. While these articles are all very good and give a man a theory to work by, I do not believe one can learn how to carve in any other way than by actual practice. For in carving, as well as in a regular profession where skill and dexterity of the hands is required, theory is of some value, of course, but practice is the only way to learn and to become proficient.

The question whether a steward should know how to carve can be answered only by saying, yes. He should not only know how to carve but should be an expert, and, as I have said in a previous article, be proud of the accomplishment.

Jessup Whitehead, in The Steward's Hand Book, says, "All stewards are agreed that it is their duty to carve," and surely we must all admit that it is an accomplishment of a gentleman.

The art belongs to the host or landlord, to the giver of entertainments, and it belongs to the man of fashion as well. It is only a modern custom which has arisen with the system of feeding large numbers of people at one meal, which has made it necessary to adopt the more expedient and economical method of carving the roast in the serving room and serve to the guest in proper proportion, instead of placing the whole roast on the table and the host doing the carving.

It not very seldom happens now that a guest, wishing to entertain friends at dinner, requests the steward to send in a whole turkey, duck, chicken or even a two or three-ribbed roast of beef, as he wishes to do the carving himself.

It is evident then, that the steward in carving is filling a place of honor. He in that capacity fills the office which was formerly held by the landlord at the table.

Murrey, in the preface to his book on Carving, says, "From my earliest recollections I was taught that a thorough knowledge of carving was an important part of my education." Applying it not only as I take it, to stewards, but to men of all positions in life.

When I first came to the city looking for a position as steward, I went to the office of the most prominent hotel journal and placed an advertisement for such a position. The first question that was asked of me by the managing editor, I believe, was, "Can you carve? If so, I know of a man who wants an inside steward who can carve." As I could not I had to reply in the negative. I felt that I lacked the knowledge of an important branch of the steward's duty, and made up my mind that I would learn at the first opportunity. Not long after I took a position as a storekeeper in one of the first-class hotels, and one of the conditions on going to work was that I be taught to carve. It took me but a short time to become fairly proficient with the knife and fork, and now I would not be without this knowledge for anything.

A good carver can easily more than doubly save his wages for the house he works in. Not only this, but on the manner in which he serves depends, to a great extent, the reputation of the hotel's table. For no matter how well a cook may prepare the food, if it is slovenly served the best effects are lost to the partaker. A dish is always complimented when nicely served. A roast when mutilated in carving has not only a tendency to disgust a sensitive appetite, but it proves expensive and wasteful.

A good carver tries to give the best possible appearance to the dishes he serves. In this way he pleases both the guest and the house, because his work will result economically.

One of the most important points in carving is in knowing how to keep the knife in good condition. Nobody can carve with a dull knife. Before the hour for work arrives, the knives used for this work should be inspected, and sharpened if necessary. The roast beef knife, for which I prefer the English slicer (it has a thin blade about sixteen or eighteen inches long; I consider sixteen inches long enough). When thin and flexible, as it should be, and of proper temper, it seldom requires a grindstone, a good oil stone being sufficient. But when the edge becomes too thick and grinding is necessary, then see that the grindstone is evenly balanced and that it has an even face. Hold the blade flat against the stone, drawing it very slowly across the face from one end to the other. Then turn over and repeat the same on the other side; continue this until evenly sharpened. This work can not be hurried, in an effort to do so the knife will be spoilt. After the knife is sufficiently sharpened, take an oil stone and smooth the edge. This makes it stand much better than if the steel is used at once. When used for nothing but for roast beef it will remain in good condition for a long time, with an occasional use of the steel. For poultry and game the Sabatier, or the French style carver, is most serviceable, and will withstand the bones better than the slicer. There should also be a trimming knife to use for the

purpose of cutting off the crispy parts of the beef, and which can also be used in dissecting lamb, suckling pig, turkey, etc. The other tools are a steel and a good fork. Thus equipped the steward is ready for work, for which he wears a white bib apron reaching to his shoe tops, and has at hand several clean side towels.

ROAST BEEF—Begin first by preparing the roast beef, which we will say is, as usual in this case, a seven-rib cut. Set it on end, thick or shoulder end down, in the carving dish on a well-heated stand. Care should be taken that the roast sets firm and as near level as possible. Then trim off all surplus fat and crisp, the parts of the backbone which may be left on the roast by the butcher; and then with the fork draw out the sinew which runs along the entire length in the thick part of the meat. This if permitted to remain, hinders smooth carving and dulls the knife. After this, cut close to and parallel with the first or upper rib and about one inch deep; then take the slicer, which should be held in a firm but free grasp, not too stiff, all the fingers closed around the lower broad side of the handle, the thumb extending on the upper broad side, holding in a flat position. Take off the first slice and lay it aside for the guest who calls for the outside cut.

If business is light and only one seven-rib roast has been prepared, divide it between the second and third rib. Then take the two-rib part, lay it on the well-done end. In this way you will be enabled to carve that which is medium well done from the thick end. Turn over and carve from the small end if well done is wanted. The remaining five ribs should carve rare providing the joint was properly roasted. Always cut thin slices unless thick is called for. As the slice is cut place it on the dish with the flat blade of the knife. Use the fork only for steadying the roast by resting it against the ribs. No expert uses his hand in holding roast beef.

In regard to the other joints, such as lamb, veal, pork and venison, a great deal depends on how they are prepared before roasting. In many hotels the butcher removes the large bones, which makes it very easy to carve them, very little skill being required. But where this is not the case, the carver must know the location of the bones and how best to remove them without any waste.

THE LEG OF VEAL—Weighing eighteen pounds and over, being too heavy to be roasted thoroughly well done without becoming too crisp on the outside within a given time, is usually separated from the bone by the cook before placing in the oven. This is the most economical, as there is less waste and the cook has the bones for his soups and sauces. But where the whole leg is roasted, begin by cutting slices from the thick or hip end across grain, using the fork with your left hand as a stay, giving each portion a slice from the haunch and a small piece from the fore side of the leg. In this way the more desirable as well as that which is less so will be evenly served and used. Another way is to take the bone out by first standing on end holding with a clean cloth by the bone and cutting the thick part off, beginning at the thin end and running the knife close to and along the full length of the bone. The haunch separated, then with the point of the knife cut down on both sides of the bone, beginning at the thin end. After this draw the bone out with one hand and with the knife separate the adhering meat from the bone. This done, you have two pieces of meat to cut from. By the latter method it is hard to keep the meat from the fore part of the shank from falling apart, which is more wasteful than the first method, that of carving from the bone.

LEG OF MUTTON AND LAMB—Are best carved right from the bone. With a clean cloth take a firm hold of the shank bone, then begin carving at the hip end by cutting thin slices diagonally towards the bone. The other way is just like that described in the foregoing on veal, by first removing the bone, which in this instance I find preferable, as the haunch separated can be cut in slices squarely across the grain much nicer with assistance of the fork. In serving lamb or mutton a little of the fat should always go with the lean.

SADDLE OF MUTTON—The part including both loins beginning at the lower rib and extending full up to the hips, is best carved lying with the back up. Cut with a sharp knife at full length along the center of the backbone; then cut away one side by beginning at the cut made at the back and separate it from the bones to which it still adheres. You then have saddle in one solid piece, from which nice slices can be carved. Take the other part of the saddle the same way when needed.

SHOULDER OF MUTTON OR LAMB—These joints are usually prepared by the butcher by removing the shoulder blade and rolling and tieing, then which, after being roasted, requires no skill in carving. But I believe the meat does not have as fine a flavor where the bone is removed before roasting as

when it remains, and it is well worth the carver's time to leave the bone for him to remove. It is not such a difficult task after one knows how, especially when the joint is thoroughly well done. No effort should be made to carve until the blade has been removed. Separate the meat from the leg to where the blade begins, then lay flat with the rib side down. This places the ridge of the blade up, which can be easily found by feeling with the back of the knife. Beginning at the leg cut the full length of the blade on both sides of the ridge. After this is well loose pass the knife, which should be a small one, without mutilating, under loose meat and around the end of the blade, where there is usually a gristle, if the animal was young. Separating this with your fork you can extricate the blade and place the loose ends back in place. The brisket or breast rib having been removed previously, you are then ready to carve. As the ribs are mostly called for by the guests, there will not be enough of them if two ribs are given to every order; I therefore believe it best to give one rib and a slice of the leg when serving a full order. Serve each order with one rib; if the shoulder is small, two ribs.

The foregoing rules will apply also to the LEG AND SADDLE OF VENISON.

IN CARVING A HAM the skin should first be removed. Then trim off the fat, leaving about three-fourths of an inch. Then split as described in leg of mutton. Carve the part without the bone, beginning at the thick end, cutting nearly square across grain in thin slices.

ROAST PIG—When placed on the carved stand whole, begin first by cutting off the head. Divide this by separating the lower from the upper jaw and split them. Cut off the shoulders with the blade and then the hind quarters. Divide the body in two lengthwise at the back, lay halves with the skin side up and carve in portions, cutting across grain parallel with the ribs. Place a little of the stuffing on the dish with the meat. If baked apples, serve on same dish, but apple sauce should be served separately.

THE TURKEY—Begin by removing the legs. First find where the second joint is attached to the back. Cut squarely down to the joint, then pass the knife between the body and leg to the end of the second joint. By giving a slight outward pressure the leg will fall off. Then separate the drum stick from the second joint; then divide the latter in two, three, or more parts, according to the size, cutting lengthways, and separate the meat from the drum stick. The half of the back with the pope's nose is then removed. The bone on either side of the backbone is very thin; cut through parallel but not too close to the backbone on both sides. This will give you the two side bones and pope's nose of the turkey. You now have the breast. I was taught to take a strong fork, inserting it across the backbone, which, if it is well set, will enable you to hold firmly while slicing. This is a very good method, but it has the effect to spoil the appearance of several pieces through which the fork happens to pass. So I believe to remove the entire back, by cutting through the thin ribs connecting the breast and back, is the better way, as you then have the solid breast, which, after having removed the wings, slice with a sharp knife, simply steadying with the fork. In serving turkey give each guest part white and part dark meat. First place the stuffing, then the piece of dark meat, laying the white meat over the whole. Gravy should not be poured over the white meat, as it discolors it. Cranberry sauce or jelly are best served on a separate sauce dish.

The same rules which apply to turkey will answer for the CAPON and also to LARGE ROAST CHICKEN.

SMALL ROAST CHICKEN—First remove the wings and the legs. Remove the stuffing, then lay on the side, the back from you and split in two, beginning at the neck. Then cut the breast in two lengthwise. Separate the drumstick from the second joint. First place some stuffing, then place a piece of the leg and a piece of the breast for an order. Always try to keep both colors of meat served as evenly as possible.

THE GOOSE—I believe this the most difficult of fowls to carve, and unless young and tender is very little pleasure to serve. In carving first begin by removing the legs, the same as for turkey, then insert the fork across the center of the breast. Hold it firmly and cut thin slices from the breast, holding the knife flat against the breast. After cutting several slices remove the wing. Proceed the same way on the opposite side, then remove the wish bone by cutting across down to the shoulders. This does not serve nicely as a whole and is best cut in two at the curve and served with a slice or two of the breast. The second joint should be separated from the leg and divided in two portions, cutting parallel with the grain. Many prefer the drumstick served whole on the bone, but, as a rule, the meat is removed

from the bone. Place a little dressing on the dish, then a piece of the leg or second joint and one or two slices of the breast. Tart fruit sauce, such as apple, gooseberry or plum, are best served on a separate small sauce dish.

TAME DUCK in carving, unless it is very large and fat, you can hardly make more than six full orders out of each bird. Proceed much like carving a goose. First remove the legs, but do not separate from the second joint, as the two together will not make a full order, then remove the wings, then the wish bone and make two orders out of each side of the breast. When the duck is large and fat three orders may be made from each side. Serve the same as goose.

MALLARD DUCK—In an American plan hotel a mallard duck should make about four to five good orders, not including the legs, which are not desirable, though often served. The best way in carving is to remove the legs first, then the wings, if they are not already cut off by the cook. If it is intended to make but four orders: cut along one side of the ridge bone the full length of the breast; then, with your knife, free the meat clear down the side to the wing or shoulder bone and separate from around the wish bone. This gives you the whole side, which can sometimes be cut in three portions, but more often only two, owing to the condition of the duck and the size or portions it is desired to serve. Proceed the same way with both sides and serve with a small spoonful of jelly on the side. CANVASBACK and RED HEAD DUCK are served about the same way.

TEAL DUCK—A nice plump teal duck will make two portions. Cut through the center lengthways, thus dividing it into equal parts. Place on dish with the cut or hollow side down. Serve with a little jelly placed on the side.

The foregoing are the most important roasts which come to the carving stand. Such dishes as BOILED TONGUE, CORNED BEEF, FILLETS OF BEEF, etc., require very little instruction, as one's natural intelligence will prove a sufficient guide.

What Dishes to Use in Serving

SHELL OYSTERS OR CLAMS to appear most attractive should be served on deep plates, the hollow of which should be filled with cracked ice, accompanied by a quarter of lemon.

BOUILLON when clear should be served in cups, but if it contain vegetables or garnishes of any kind regular soup plates should be used.

HORS D'OEUVRES should be served on five-inch plates, usually with a leaf of lettuce, parsley or some other little garnish suiting the occasion.

FISH should always be served on a six-inch plate, whether breakfast, dinner or supper, as it does away with the bringing of an extra change of plates. No other food can well be eaten from the same plate on which fish has been. A small portion of potatoes nicely placed on one side, with a leaf of lettuce or a small sprig of parsley and a small slice of lemon. An order of fish served in this manner will be found very attractive and appetizing.

ROAST BEEF appears best when served on what is known as an eight-inch dish. There should be but little gravy unless otherwise ordered.

VEAL, LAMB, MUTTON, TURKEY and all other roasts and boileds should be served on a seven-inch dish, or a size smaller than that for roast beef.

SINGLE STEAKS, A PAIR OF CHOPS, HAM, FRIED EGGS on seven-inch dishes.

MOST ENTREES appear best served on six-inch dishes. All VEGETABLES unless served as entrees or entremets, should be served in what are known as bakers, or deep oval dishes.

All SALADS make the neatest appearance when served on five-inch plates on a leaf of lettuce.

Garnishing

A little parsley or water cress, when it is possible to get them, using in their absence a leaf of lettuce, and, in addition, sometimes a slice of lemon adds wonderfully to the appearance of many dishes, and often has the effect of creating an appetite in those cases where we find it necessary to cater to a delicate stomach, and always enlists a favorable comment. The idea that some may have that it is wasteful or extravagant is, to my mind, erroneous, because the amount of patronage gained for the house through their attractive table service will doubly repay them for any money spent in that direction.

PARTY CATERING.

In some places, the providers or purveyors to society's entertainment have attained for themselves enviable positions, which their gradually acquired knowledge—how to please and be original, what is new and elegant in decorations, what and how to serve at a party, a wedding or a birthday, a ball or a reception of any kind or style have attained for them.

The caterer, keeping himself constantly informed of the doings in society principally through the means of papers and periodicals devoted to those interests, is prepared to meet the demands made of him, and not seldom his ideas are first taken into consideration when some social affair is contemplated. In order for a man to acquire such a stand the aspirant should be possessed of refined tastes and manners, an affable disposition, and he must be a firm manager, and as his business, of course, brings him principally in contact with ladies he should also be an urbane gentleman.

For his own success he must be a good calculator. To get started in this business (unless one has some friendly acquaintances in society, or can buy an already established concern) requires tenacity and a large sum of money, even where there is no such business in town. The most successful that we meet with is usually the man who started out in a small way, probably with a small restaurant and bakery, where he was occasionally called on to prepare some special dishes by ladies prominent in their circle, the nicety of which created such favorable impression that it caused others to give him their orders for similar articles, and the prestige he so gained was taken advantage of.

The first important bit of catering which brought Mr. A—— successfully to the notice of the fashionables was, let us say, as follows: Mrs. B——'s daughter was about to be married. Now Mrs. B—— was a very prominent leader of the ultra fashionable set, so to speak. While living in a large and elegant mansion on the boulevard, luxuriously furnished, yet she was not prepared to entertain some four or five hundred guests without some assistance. She mentioned the matter to Mr. A—— (who usually supplied her with salads, ice creams and sometimes roasts, etc., on holiday occasions). He seemed so well informed that it was decided he should take charge of the decorations and the conducting of the supper. Before leaving, however, Mrs. B—— discussed a recently given reception by Mrs. J——, where Mr. Smith happened to be the caterer in charge, telling him what features of that affair she thought very nice and unique, and of others she disliked. She also informed him where she had seen a certain nice piece of statuary and a pair of antique vases, and some other articles of decoration which she thought would look very beautiful, and would harmonize well with what she had for the occasion, and, if possible, for him to secure the loan of them, or others like them, for the evening. Mr. A—— undertook to furnish the desired articles, which, as a man of good qualities, and being well known, he had no trouble in renting, at a low price, he assuming the risk of breakage or loss. The next morning Mr. A—— in company with a florist, went to the residence of the lady to inspect the interior arrangements and the lay of the drawing rooms, dining room, kitchen, etc., which was a necessity, in order to know all that was necessary to skillfully manage the affair without any possible mishap; also what style of decorations would be most appropriate, and what precautions were necessary to protect the guests from a possible inclemency of the weather. When there he found that the house extended back from the street a certain distance, with an entrance from the alley, which made it convenient for unloading all supplies in the rear. In front it required the building of a temporary canopy from the curb to the entrance, and also extending a short distance parallel with the sidewalk, enabling several carriages to land at the same time. A strip of carpet for the protection of the ladies' dresses and slippers from being soiled, in passing to and from the carriages was necessary from the landing to the guests' entrance; it was also necessary to have some light. He contracted with a tent manufacturer for making and placing the canopy (who also supplied the canvas for covering the carpets in the rooms where necessary); also with an electrician to place a row of incandescent lights under the canopy, and change and place what lights were needed in the different parts of the house.

After having decided on where the bridal couple should stand to receive, and what floral decorations were necessary for all purposes, the florist submitted his estimate to Mr. A——, who also then ascertained what tables, chairs, table linens, etc., were needed, and what the supper should consist of. It was found that he required help about as follows: One man at the carriages; one man at the door; one man

at the gentlemen's coat room (the hostess decided to have several of her maids take charge of the ladies' dressing room); one headwaiter and his crew of assistants; four dishwashers and cleaners. As most everything was cooked at Mr. A——'s restaurant he needed only a small kitchen crew for serving. He also engaged a private detective, who appeared in full dress as if a guest, whose duty it was to notice any unbidden visitors that often appear in large crowds. The policeman who was on that beat was asked to remain around and see that no crowds collected to annoy the guests in passing in and out.

On the day of the wedding Mr. A—— was given entire charge of the house. All arrangements and decorations were left to his own judgment. In the dining room the tables were arranged in place, suiting the size and shape of the room. On the side of the dining room, opposite the entrance, was the bride's table, about ten feet long, on which was placed the bride's cake. The center of the side facing the dining room entrance were placed two seats for the bride and groom. Next to the bride, the groom's father; next to the groom, the bride's mother. The clergyman sat next to the bride's mother, and his wife next to the groom's father. The groom's mother next to the clergyman, and the bride's father next to the clergyman's wife. The balance of the tables were small, seating but four guests. In the hall was placed a table upon which were some paper boxes containing pieces of wedding cake neatly tied up with tiny ribbons, which were to be handed to the guests by a young lady as they passed out.

In the pantry the headwaiter with his assistants, receiving and unpacking all the crockery, silverware, cut glass, linens, the coffee and hot water urns, punch bowl, etc., counting and cleaning them, setting the hot water and coffee urns and placing under them gas burners. The silver urns and punch bowl were placed on the sideboard in the dining room. They then set the tables, using very little and simple decorations.

In the kitchen the cooks have charge of preparing such dishes as could not be done at the restaurant, also heating such dishes as were necessary. The menu consisted of

Bouillon in cups
Bread sticks and sandwiches
Chicken patties
Lamb cutlets with peas
Fresh lobster mayonnaise
Russian salad
Ice cream Cake Violet charlotte
Cheese and crackers Coffee

The bouillon was served in heated cups, and bread sticks were placed on folded napkins in front of the guest. One chicken pattie and one lamb cutlet were placed on the same plate and passed to each guest. Then punch was served. The other articles excepting coffee and ice cream were already on the table, where each guest was helped to what he wished by an attending waiter. The coffee passed to the guest in a cup and spoon was served (without saucers) with some whipped cream ready to drink.

After the guests had left, the headwaiter and assistants began to clear up, cleaning all the dishes, glass and silverware, counting and repacking urns in chamois bags, making a memoranda of everything that was damaged or missing. The other help removed the canopy, and in short, the entire house was placed in its normal condition before Mr. A——'s help left it. In the days following, Mr. A—— received many compliments from those who had been there. The supper was served to perfection, nothing had been lost, and very little broken, and by his skillful management had relieved the hostess of a great deal of annoyance.

On another occasion, shortly afterwards, Mr. A—— served a buffet breakfast at a wedding where everything was placed on the tables (similar to a buffet luncheon). These and several subsequent undertakings which, like the first, above described, all managed successfully, brought him prominently before the public as a skilled caterer of good taste. His reputation was established. No society affair was strictly up to date unless he was in charge of the service. He now has an elegant office and sample room located in the fashionable district of the city, in connection with an elegant café and restaurant located on the ground floor. He has a full line of samples of everything pertaining to the business, and carries a stock of porcelain, silver and cut glass tableware of the latest designs, from which his patrons may choose when engaging him, and for which he charges accordingly. In the working department he is fully equipped to meet all demands. He can send out and have several parties served at the same time. His furniture, such as chairs and tables, are made to fold, so they will take but very little room in transportation. His coffee and water urns, of which he has a number of different sizes, are all provided with alcohol and gas burners. His packing cans, in which creams, ices, etc., are packed for transport are all enameled, that nothing so packed can contract a foreign taste.

Mr. A——has a most admirable system of counting and checking everything before leaving his place; again on arrival at the house where the serving is done; and then again on being returned. He always knows when and where anything is lost or broken and on whom to place the responsibility for loss or breakage.

He has quite a library of books on everything pertaining to the culinary art, and of the catering business. He keeps informed on all the latest events of society. The most difficult part of his business, he finds, is in devising new ideas with which to meet the general approval in his patrons' efforts to outdo one another in entertaining their friends.

The foregoing is an illustration of conducting the catering business on a large scale, such as few can afford, and only in large cities. It is usually conducted in a more moderate way. In most all communities you will find both men and women, usually good cooks, who make a living by going to private houses to do the cooking and preparing for parties.

A Great Catering Feat

The following account of a catering feat, in which a Chicago establishment distinguished itself in Canada soil, is reproduced from the *National Hotel Reporter:*

The scene of the service is a beautiful spot. It lies between the ornate offices of the Messrs. Walker and the river, and is laid out in the shape of a lawn three hundred by one hundred and fifty feet, divided by a gravel walk from river to offices, and flanked on three sides by a box hedge, and on the office side by a mammoth fountain and bed of tropical plants.

Two tents were used on this occasion; one sixty feet in diameter, the other forty feet in diameter, to suit the proportions of the lawn on either side of walk. Surmounting one tent was the American flag, while the Union Jack floated proudly from the pinnacle of the other. The tables in either tent surrounded the center pole, and here the chefs and waiters had produced the marvelous effect which so captivated the guests on their arrival. The plan of decoration was somewhat similar in either tent, enough difference of arrangement being made to avoid absolute sameness. Smilax and asparagus ferns encircled the center pole, and tall vases of American Beauty roses were placed around its base. Wide red, white and blue ribbons in alternate colors were stretched from the edge of the table, and carried half way up the center pole, where they were fastened in festoons. Candelabra with vari-colored shades were placed upon the table, and the blending of color with that of the ribbons was harmonious and beautiful.

The ornamental pieces consisted of Cornucopias, five feet from mouth to tip, and a foot in diameter at the mouth, made of white and gold pasteboard, and tied with wide ribbons of red, white and blue alternately; these were laid against the center pole, and extended out upon the table to within a foot or two of the edge. They were filled with fruits and added greatly to the appearance.

Large baskets and punch bowls made of nougat were also filled with fruits. On opposite sides of the table were enormous platters, each containing a salmon, weighing twenty-five pounds, en mayonnaise. One of the most beautiful pieces was a crown (the emblem of Messrs. Hiram Walker & Sons, Limited) made of beef tongues, en jellie, and surmounted with an anchor of stearine, tied with narrow red, white and blue ribbon, and supporting the American and British flags in silk, one on either side.

Other pieces were lobster en aspic, jellies filled with small fruits, boned chicken and game in aspic, beef a la mode, ornamented hams, salads, etc. Besides an elaborate menu of bouillon, salads, cold meats, fruits, sandwiches, ices, lemonade, coffee, punches, etc., Mumm's extra dry was served with lavish hand. Added to this a special brand of cigars was served, made exclusively for the Messrs. Walker by Bock & Co., Havana, and encircled by a band bearing the Walkers' name.

The guests were lavish in their praises of the unbounded hospitality of the Messrs. Walker, and of the very excellent service rendered by Kinsley's, and this affair must rank as a truly remarkable one, when it is stated that it took two carloads of paraphernalia and material, and forty-five cooks and waiters to serve it, all of which Messrs. Kinsley & Baumann took with them from Chicago, entering each item in their lengthy invoice through the Canadian customs, and again through the American customs returning. Some little difficulty was experienced in passing the customs at Detroit on the return trip, the collector insisting upon the payment of duty on all foreign made articles in the outfit, although they had been used for some time by the caterers, and duty had been paid on them when imported. But upon application to the Hon. Lyman J. Gage, Secretary of the Treasury, this difficulty was removed.

The English as Commercial Caterers

As commercial caterers, the English have at-

tained within certain limits to the highest excellence. This, says the *National Hotel Reporter*, is an outcome of the incessant eagerness of the Briton to engage in some sort of outdoor function in which eating occupies a conspicuous place. Whether for boating parties on the Thames, the races, or games of any kind, the inevitable hamper of provisions is an essential part of the equipment. Facility and certainty of transportation make London the center of alimentary supply for such occasions. Years of experience and practice have taught English caterers a system, which for compactness and completeness has attained absolute perfection. One London establishment provides a luncheon hamper, from which are evolved a table, the comestibles and table furnishings to be placed upon it. This package may be opened, and in less than five minutes the table is set up, dressed with linen and a service of silver, china and cutlery. The eatables, which are included in the hamper, consist of bœuf braise, of which six tons are sold weekly by one caterer; mayonnaise of salmon, chaudfroid de foie-gras, aspic of ortolans, perdreaux a la gelee, etc., according to the price paid, which does not exceed $1 a head, all of the accessories included. This package is delivered free of charge within a reasonable distance of London. Another firm of caterers likewise provide hampers for boating and picnic parties, but they do not include a table as an adjunct. Their hampers contain linen, china and plate, pigeon pies, ox tongue, pressed beef, salads, bread and butter and cheese, all of which are furnished at a cost of 80 cents a head. This firm not only feeds its patrons, but also owns steam lanuches and house boats for use on the Thames, which may be engaged at a moment's notice, equipped for occupancy for any length of time. The firm's agents call every day for orders, and all that the lessees need consider is the enjoyment of the moment; every complication of housekeeping being eliminated by the payment of a fixed sum.

Ready for Gridiron Dinner

From The Hotel Monthly

An interesting feature of our Washington visit was a tour of the New Willard with Assistatnt Manager H. E. Bates. We were there just in time to see the big tenth floor ball room decorated and set up for the Gridiron Club banquet, at which President Wilson was to get his first jolly roast. The tables were set for 250; the floral decoration profuse; the room staged for the versatile stunts of journalistic genius, and the make-up room, adjoining, with all the paraphernalia ready for the clever "take-offs."

A clever feature of this banquet, to insure good service, was observed in the service hall. Here was printed in large type, occupying a space two by four yards, the menu, together with special instructions for the service of each course, so that there was no excuse for any mistake or irregularity of any kind in delivering service as it should be. (See description of this service on pages 146 and 147.)

SCHEDULE OF SERVICE for Gridiron Dinner

In a letter from Washington, mention is made of the famous Gridiron Dinner served in the New Willard Hotel, where the most brilliant wits of America toast and roast to their hearts' content.

In the letter reference is made to the precautions taken by the hotel to insure good service; in particular, the "bulletin of instructions" for the waiters, which is printed in such large letters that it can easily be read from a distance.

We asked for a copy of this bulletin, and Manager Hight has very kindly given permission for it to be printed in THE HOTEL MONTHLY, together with the following explanation why such a schedule is carried out:

"Owing to the peculiar nature of the Gridiron dinners, where service must be prompt and exactly on the minute, it has been found, after many years of study, that instructions should be given to the waiters before each dinner; and, in order to carry out this idea, the management inaugurated the system of the printed schedule on oil cloth, which you saw at the time you where here."

NOTICE

WAITERS & HELPERS

Must line up in numerical order each time before entering room.

WAITERS & HELPERS

Must all leave room between courses.

NOTICE TO WAITERS

In every case when there is a change of plates;

THE HELPER will carry the tray with 10 clean plates on it.

THE WAITER will take the plates from the tray, one at a time, and put them on the table, removing at the same time the plate that has been used, and putting it back on tray. After the 10 plates of the station have been changed, the HELPER will carry the tray to pantry.

The tray must never be placed on the floor, but must be held by the helper in his hands, all through the operation.

GRIDIRON DINNER—SCHEDULE OF SERVICE

CANAPES AND COCKTAILS
to be on table when guests enter.

CLAMS
HELPER 5 plates on large tray.
WAITER carries nothing and serves first 5; removing canape plates and putting on clams, and and remains in room till helper returns with second five plates of clams.

Change of Plates
Take off clam plates.
Leave service plates on table.

SOUP
WAITER carries 5 cups and saucers on small tray.
HELPER carries 5 cups and saucers on small tray.

Change of Plates
Take off soup cups and saucers;
Leave service plates.

FISH
WAITER carries platter with 10 portions of fish.
HELPER carries bowl with 10 portions cucumber.

Change of Plates

ENTREE
HELPER carries entree.
WAITER carries vegetable.

Change of Plates
Put on terrapin plates.
No service plates.

TERRAPIN
HELPER carries terrapin.
WAITER serves.
WINE WAITERS pass decanters of sherry.

Change of Plates
Take off terrapin plates;
Put on punch plates.

PUNCH
HELPER carries platter with 10 portions of punch.
WAITER serves.

Change of Plates

GAME AND SALAD
WAITER serves game.
HELPER serves salad.
Both to go on same plate.

Change of Plates

ICES AND CAKES
WAITER platter of ices.
HELPER platter of cakes.

COFFEE
WAITER 2 pots of coffee and sugar bowl on small tray.
HELPER 10 cups and saucers on small tray.

A FIVE DAYS' TRIP TO NEW ORLEANS ON THE MISSISSIPPI RIVER

When, in the fall of 1909, President Taft accepted the invitation of the Deep Waterway Association to attend their annual convention, to take place at New Orleans, and participate in a trip down the river for the purpose of ascertaining the condition of the Mississippi River as a navigable stream, the Deep Waterway Association, and the Business Men's League of St. Louis joined hands in equipping two boats. One of the boats was equipped by the league, to carry the governors from various states who had accepted an invitation to become guests on this occasion. The Deep Waterway Association equipped the second boat, on which they were to accommodate a number of U. S. senators and congressmen who had similarly accepted to become guests on that occasion.

Now, as there were no regular steamboats in service that could be chartered for this purpose, it was necessary to arrange with a company plying to the northern end of the stream, and owing to the lateness of the season these boats had been placed in winter quarters, but arrangements were soon made and they were chartered.

We were then called on by the Business Men's League, and the president of the Deep Waterway Association to take charge and equip these two boats and see that their guests were not only fed, but, also, to see that they were supplied with all the comforts of a guest in a first class hotel.

It required a complete outfit. The only items of use for the occasion on the boats were the ranges, broilers, bake shop outfit, a few pots and pans and the ice boxes. The linens were not of the necessary quality or quantity. The dishes, glassware and silver were not as desired, also the bedding was short. For the regular steamboat steward there would have been nothing difficult to equip a boat for the regular season passenger business, but for a hotel man to undertake this at a time when he is otherwise a busy man, requires considerable work over time, for all emergencies must be prepared for.

As it was several days before the steamer would be delivered to us, I began first by making the bills of fare, beginning with the boat on which the governors were to be entertained. There were to be, all told, about 85 men, in addition to the executive, a committee on entertainment from the League, and the press. There were to be two banquets, five breakfasts, five lunches and three regular dinners.

The first banquet was on the first night out, to the President, who was on another boat with other invited guests. There were seated about 125. The second banquet was to the senators and congressmen on the second boat under our charge. The other meals were regular.

After these menus were finished I duplicated the same for the second boat, which, in addition to the senators and congressmen aboard, included members of the Deep Waterway Association, in all about 250. The meals were all regular with exception of one banquet on the night of the 28th of December to the President and his party. After having finished the bills of fare we had to estimate the food supplies necessary for each meal. In this had to be included the feeding of the help and the regular boat crews from officers to deckhands; but this could not be done until the boats arrived and were placed at our disposal. When they finally arrived, three days before sailing time, we found, first, that the boat crews, in accordance with the laws of navigation, were for each of the two boats.

1 master.
1 first officer.
1 second officer.
2 pilots.
1 boat steward or property man.
2 engineers.
2 oilers.
1 carpenter.
2 captains of the watch.
1 watchman.
8 firemen and deckhands.
1 officers' waiter.
2 deckhands.

Crew necessary for the cabin and kitchen on the first boat:

1 headwaiter	$7.00	per	day
7 waiters	5.00	"	"
3 busses	2.00	"	"
2 porters	1.50	"	"
1 chef	7.00	"	"
1 second cook	5.00	"	"
1 third cook	5.00	"	"
1 pastry cook	5.00	"	"
1 helper			
1 coffee man	2.00	"	"
1 fireman	2.00	"	"
3 pantrymen	2.00	"	"
1 barman	7.00	"	"
1 second barman	4.00	"	"
2 porters	2.00	"	"
1 head cabin steward	2.00	"	"
4 cabin boys	1.25	"	"
2 bell boys	1.25	"	"
1 barber			
1 valet			
2 laundry women (colored)	1.50	"	"
7 musicians			
1 clerk			

The crew on the second boat were the same, with exception of five extra waiters and three

buss boys and two extra dish washers.

This is not a crew to make money with in a restaurant or cafe, as far as the wage scale is concerned, but simply a case of getting the very best men for first class service at a time of the year when all good help is busy. Most of the men obtained furloughs for the occasion from other houses, and as this was an entertainment from beginning to end no expense could be spared to give the best possible service, which is not possible with a class of help that is always looking for a job.

Here are 71 employés which must be taken care of in addition to the guests, and in making up the supply list due allowance had to be made for the class of food usually fed to steamboat hands.

After the menus were completed the work of making up the supply list and engaging the help was next in order. The task of making up the supply list is no doubt very much like a dining car superintendent does it. I tabulated the items as they appeared on the bills of fare, which gave me the opportunity to estimate how many steaks, portions of chops, eggs, etc., would be served. The menus were very brief, which assured good cooking and first class service. The ice cream was taken and re-iced daily, and so kept for the needs of the trip. In order to have fresh milk and cream I had ordered these to be delivered at several of the landing places; also fresh bread at Memphis and Vicksburg. At the latter landing I had arranged for a delivery of fresh gulf fish and oysters for Friday. The menus were so arranged that as we came farther South Southern dishes were offered, and for the last morning I arranged that the coffee-man make Creole coffee. The waiters carried a tray with a cup of black Creole coffee to the state room of each guest, knocking on the door, and offered a cup. Many of the guests were up rather late the night before and felt more like sleeping, incidentally telling the waiter something which he did not consider drawing room language. After we landed at New Orleans the trip on both boats under our charge was voted the most delightful they had ever taken.

The following are the menus which were served at each meal during the trip:

THE BANQUET TO PRESIDENT TAFT.

Huitres mignonette
Crême de volaille, chantilly
Olives Celery Amandes Salée Radis
Riz-de-veau braisé Toulouse en croustade
Suprême de pintade, bigarade
Choux fleur Petits pois
Pommes rissolee
Laitue et pamplemousse
Bombe nesselrode
Friandises
Café

VINO DE PASTO
FORSTER JESUITEN GARTEN 1897
POMMERY BRUT
APOLLINARIS
CIGARS

THE BANQUET TO THE GOVERNORS AND CONGRESSMEN.

Blue Points
Pin money pickles Salted almonds
Celery Olives Radishes
Potage St. Germain
Filet of red snapper, Creole
Cucumbers Potatoes, Mark Twain
Braised sweetbreads, forestiere
June peas Sweet potatoes
Spring turkey, cranberry sauce
Okra and tomatoes Mashed potatoes
Endives, roquefort dressing
Ice Cream Assorted cakes
Camembert
Coffee

MARTINI COCKTAIL
RUDESHEIMER
CHAMPAGNE:
KRUG BRUT PRIVATE, CUVEE
CIGARS

BREAKFAST—OCTOBER 26, 1909

Grape fruit
Cereal
Omelet aux fines herbes
Lamb chops
Cape Girardeau farm sausage
Fried potatoes
Missouri corn cakes with molasses
Hot bread
Coffee

WHITE ROCK
CATERING UNDER THE MANAGEMENT OF MR. LYMAN T. HAY, OF THE PLANTERS AND JEFFERSON HOTELS. MR. J. D. TELLMAN, SUPERINTENDENT.

BREAKFAST—OCTOBER 27, 1909

Fruit
Cereal
Sirloin steak
Ham and eggs
Southern hash with green peppers
Hot bread
Griddle cakes
Coffee

WHITE ROCK

BREAKFAST—OCTOBER 28, 1909

Fruit
Cereal
Omelet Creole
Tennessee farm sausage
Lamb chops
Potatoes
Egg bread
Hot bread
Coffee

WHITE ROCK

BREAKFAST—OCTOBER 29, 1909
Sliced oranges
Cereal
Fried or stewed oysters
Spanish mackerel
Fried potatoes
Rolls
Corn cakes
Creole coffee
WHITE ROCK

BREAKFAST—OCTOBER 30, 1909
Grape fruit
Cereals
Bacon and eggs
Jambalaya Creole
Corn cakes
Rolls
Creole coffee
WHITE ROCK

LUNCHEON—OCTOBER 26, 1909
Caviar on toast
Mississippi river soft shell turtle soup
Relishes
Mutton chops, pickled walnuts
Potatoes
Apple pie
Ice cream
Coffee
WHITE ROCK

LUNCHEON—OCTOBER 27, 1909
Bouillon
Relishes
Minced tenderloin, bordelaise
Fried chicken, Southern style
Corn pones
June peas
Bread pudding
Pie
Coffee
WHITE ROCK

LUNCHEON—OCTOBER 28, 1909
Scotch broth
Relishes
Turkey hash, Southern style
Small tenderloin, bernaise
Stringless beans, Normande
Indian pudding
Pie
Coffee
WHITE ROCK

LUNCHEON—OCTOBER 29, 1909
Hors d'oeuvres.
Red snapper, New Orleans
Pork chops, soubise
Browned potatoes
Succotash, Southern style
Pastry
Coffee
WHITE ROCK

LUNCHEON—OCTOBER 30, 1909
(All ready to land at New Orleans five hours overdue. Served):
Sandwiches assorted
Cold meats
A salad
Bowl of punch
Coffee
APOLLINARIS

DINNER—OCTOBER 26, 1909
Beef broth with barley
Relishes
Roast beef au jus
Broiled chicken
Candied yams June peas
Salade de saison
Ice Cream Cakes
Cheese
Coffee
WHITE ROCK

DINNER—OCTOBER 27, 1909
Army bean soup
Relishes
Sweetbread braise, princess
Young turkey
Cranberry sauce Potatoes
Lima beans
Tomato salad
Ice cream
Cake Cheese
Coffee
WHITE ROCK

DINNER—OCTOBER 28, 1909
Puree Jackson
Celery Radishes Pickles
Braised lamb, currant jelly
Browned potatoes
Roast chicken, bread sauce
Turquoise salad
Ice Cream Cake
Coffee
WHITE ROCK

The following is the list of supplies taken on the first boat for 85 guests and for about 71 employés who drew pay (also there were several men not counted, as they gave their service for the trip), making a total of about 160 to be fed for five days going down the river, and about 50 in all returning with the boat, which took seven days to St. Louis.

80 qt. ice cream
4 gal. olives
10 doz. celery
5 lbs. salted almonds
5 doz. radishes
1 doz. cauliflower
3 c/s June peas, 6 doz.
180 bu. potatoes
6 bu. lettuce (heads)
4 bx. grape fruit (54)
2 bu. sweet potatoes
2 doz. young onions
5 lb. Swiss cheese
5 lb. American cheese
3 bu. navy beans
3 doz. gal. tomatoes
3 c/s lima beans
4 gal. cranberry sauce
800 blue points
1 doz. fowls
6 doz. pair sweetbreads
43 guinea fowls
6 beef shanks
120 broiling chickens
80 lb. turkey
80 lb. lamb

8 mutton racks
20 beef tenderloins
5 beef loins, cheap, for help
8 beef ribs, " " "
6 beef butts, " " "
100 pork loins
1 whole veal, 75
50 lb. sausage
3 No. 1 ribs
100 lb. corned beef
30 lb. farm sausage
25 lb. sausage for help
100 lb. lamb stew
1 doz. brains
50 lb. lard
6 star hams
12 star bacons
20 California hams
64 dry salt belly
50 spare ribs
3 lb. caviar
25 lb. rice
35 lb. red snapper
35 lb. Spanish mackerel at Vicksburg
5 gal. oysters at Vicksburg
1 doz. gal. peaches
½ doz. gal. pumpkins
½ doz. gal. blueberries
15 tins mushrooms
1 doz. fresh pineapple
5 gal. com. vinegar
½ doz. pt. tarragon
4 lb. comr. yeast
6 brooms
1 doz. scrub brushes
¼ doz. pastry brushes
38 bu. charcoal
1 bx. clothespins
3 pks. toothpicks
1 c/s soap and lye
3 bx. common soap
3 gross toilet soap
¼ doz. mops, 32 oz.
2 gross safety matches
1 bx. toilet paper
6 galv. iron pails
5 lb. whitening
1 gal. pickles
1 gal. currant jelly
2 bx. chicory
3 c/s tomatoes (6 bsk. each)
2 qt. pin money pickles
½ bu. dry peas
2 doz. cucumbers
1 c/s okra
2 roquefort cheese
1 doz. camembert cheese
1 gal. fresh soft turtle meat
1 qt. pickled walnuts
4 bx. apples
1 doz. gal. apples
300 lb. cornmeal
3 lb. pearl barley
1 c/s stringless beans
½ doz. boneless sardines
5 c/s corn
3 bx. oranges
1 bch. bananas
1 c/s green peppers (4 bsk.)
5 gal. N. O. molasses
1 gal. maple syrup
6 pkg. cream of wheat
1 doz. oats
1 set calf heads and feet
120 lb. best butter
1 tub common butter
24 gal. milk, packed in ice
8 gal. cream, packed in ice
6 gal. cream (40%), packed in ice
150 doz. eggs
14 tons ice
1 gal. horseradish
12 lamb racks, 60 lb.
1 bx. help bacon (extra)
1 bx. carrots
1 bbl. cabbage
1 doz. chives
1 lb. garlic
1 bot. sage
1 bot. thyme
120 lb. onions
6 doz. parsley
1 bx. turnips
2 bx. lemons (360 each)
100 limes
2000 lace doylies
1 bbl. dairy salt
2 lb. cotton twine
2 lb. hemp twine
2 lb. roast beef twine
1 bx. dried peaches
1 pt. vanilla
2 cans wafer crackers
3 lb. water crackers
¼ doz. gumbo fil
3 1-lb. tins paprika
1 lb. poultry seasoning
3 lb. black pepper
1 tin baking powder (5 lb.)
¼ doz. pkg. raisins
2 lb. sago
⅛ lb. Durkee's salad dressing
½ doz. L. & P. sauce
2 lb. soda
1 doz. corn starch
25 lb. pkg. domino sugar
1 bbl. granulated sugar
20 lb. powdered sugar
2 lb. oolong tea
2 sx. packing salt
1000 julep straws
25 lb. graham flour
2 pkg. tacks
4 iron tubs
1 doz. dairy salt
1 bx. oyster crackers
1 bot. currie powder
3 lb. gelatine
¼ lb. ginger
50 lb. hominy
50 lb. macaroni
2 lb. mustard, dry
¼ nutmegs
4 gal. olive oil
¼ cayenne pepper
4 jars German mustard
2 bbl. flour
¼ gr. cinnamon
¼ cloves, whole
¼ cloves, gr.
5 lb. shred cocoanut

300 lb. coffee.
1 doz. pt. catsup
1 qt. capers
1 gal. catsup
5 lb. buckwheat

* * *

Over 180 items, not including the bar services, which included everything that men might call for. Upon returning to St. Louis almost everything was used up. Some fresh meat had to be bought on the way up the river; some potatoes and beans were left over, as well as a few dry groceries. Fresh bread and milk were taken aboard at every landing, as stated before, otherwise the list proved to be liberal, and yet not too much to be wasted. On the second boat I used the same quantity of supplies for the help, and at a ratio of 2½ to 1 for the guests, for the increase, and it worked out quite well. I want to say, in conclusion, that my selection of help was very good, every one knew his part, one assisted the other wherever needed, and perfect harmony prevailed throughout the trip, which made it the most delightful trip I have had the pleasure to participate in.

Keeping Track of Room Service

Frank Henry, caterer of the Claypool, Indianapolis, has devised a rooms service sheet, herewith illustrated; the *italics* indicating written in. He writes:

"This sheet is kept by the head room waiter, and shows at a glance just what rooms are doing, keeping check on trays in rooms, etc.

"I have tried books and ruled sheets for this purpose, but find that this sheet, with self-explanatory rulings and headings, kept a dozen at a time in a little holder similar to desk blotter holder, to keep the corners from turning up, is the most satisfactory method I have yet found.

* * *

"Account of china, etc., is kept on another sheet by checker. (See illustration on next page.)"

CLAYPOOL HOTEL

ROOM SERVICE

No Orders Taken Over Phone **Date....*10-23*.....191..*2*..**

Room	Persons	Time Rec'd A.M.	Time Rec'd P.M.	Order Received by	Served by No.	Time Ret'd A.M.	Time Ret'd P.M.
508	*2*	*6.40*		*Back*	*28*	*7:30*	
607	*1*	*7 30*		*Overhall*	*5*	*10:20*	
418	*1*	*7 55*		*Overhall*	*5*	*11:15*	
615	*1*	*8:05*		*Caldwell*	*34*	*11:00*	
518	*1*	*8:55*		*Caldwell*	*34*	*11:00*	
430	*1*	*9:30*		*Caldwell*	*34*	*11:15*	
430	*1*	*11:15*		*Caldwell*	*34*		*12:15*
307	*1*	*11:55*		*Henry*	*24*		*1:40*
304	*2*		*2:00*	*Henry*	*24*		*3:45*
415	*2*		*2:50*	*Henry*	*60*		*3:45*
310	*2*		*4:00*	*Henry*	*24*		*6:30*
430	*2*		*5:30*	*Henry*	*24*		*9:50*
306	*2*		*7:00*	*Caldwell*	*34*		*8:45*
402	*1*		*7:20*	*Caldwell*	*11*		*8:45*
304	*1*		*8:45*	*Hall*	*13*		*10:50*
433	*1*		*11:30*	*Caldwell*	*34*		*12:15*

ROOM SERVICE

.....*10—24*.....1912....

Room No..... *518*.....No. Persons.....*1*.....
Order Received by.....*Overhall*.....
From.....*Guest*..... at..*9:10 A*..M.
Waiter's No.....*5*..... No. Check.....*392*.....
Passed by Checker at..*9:25 A*.M. Checker's Name.*Otis*.
Tray returned at..*12:25 P*.M. Articles counted by....".
Articles missing.....*Q. K*.....
Order inspected by.....*Baker*.....before going up.

Table Cloths.....	*1*..	*V*.	Tea Pots.....	....	....
Table Tops.....	*1*..	*V*.	Cream Pitchers...	*1*..	*V*.
Napkins.....	*1*..	*V*.	Milk Pitchers.....	*1*..	*V*.
Salts-Peppers.....	*1*..	*V*.	Tureens.....	....	....
Steel Knives.....	*1*..	*V*.	Ladles.....	....	....
Silver Knives.....	*1*..	*V*.	Covers.....	*1*..	*V*.
Forks.....	*1*..	*V*.	Dishes (all kinds).	*7*..	*V*.
Large Spoons.....	*1*..	*V*.	Horseradish.....	....	....
Tea Spoons.....	*2*..	*V*.	Oil.....	....	....
A. D. Spoons.....	....	....	Vinegar.....	....	....
Sauce Boats.....	....	....	Sauces (all kinds).	....	....
Sugars.....	*1*..	*V*.	.....	....	....
Sugar Tongs.....	....	....	.....	....	....
Coffee Pots.....	*1*..	*V*	.....	....	....

RULES GOVERNING ROOM SERVICE

Room service 25c per person. Coffee & rolls (only) 15c.

No room orders must be taken over the 'phone; inform guest that a waiter will be sent immediately to take order.

This slip to be filled out by checker, and all silver, china, linen, etc., charged to waiter who will be held responsible for same until returned.

Use china platters, cream pitchers and vegetable dishes.

Do not use silver bread trays, sugar bowls or any large silver where china can be substituted.

NO SMALL SILVER TRAYS ARE TO BE TAKEN TO ROOMS.

Figures from Country Hotel, American Plan

The proprietor of a fifty-room American plan hotel, rates $2.00 to $2.50, in a Missouri town of 5,000 population: "I operate at a profit, and hesitate on going European plan for the reason that I might not be able to give such general satisfaction to my patrons. As it is, I have a house count averaging about 45, and serve about a hundred meals a day. The average length of stay is three-quarters of a day, and the average receipts per capita $1.75. I figure that my dining-room service, including overhead charge for rent, averages 10 cents for each meal served, and 30 cents for provisions. I sell meals for 50 cents, and do not make over 10 cents profit on each meal served."

Steaks, Weight and Price

Louis Prada, steward of the Skirvin Hotel, Oklahoma, sends a combination a la carte breakfast, club breakfast, and American breakfast menu, all printed on the inside pages of a folding card, and an egg bill of fare on one of the outside pages. The American breakfast card, he writes, is ordered from by the guest writing his order on a check, restaurant style, and that it is economical for the house to have them do so. Another thing Mr. Prada has originated is a card headed "Price and Weight of Meat Cuts." We reproduce it to show how his steaks are cut to standard weights, and the price he gets for them.

¾	lb. Boston rump steak	$ .50
1	lb. Hamburger steak for one	.50
1	lb. T. B. steak	.60
1	lb. Small sirloin steak for one	.75
2	lb. Sirloin steak for two	1.50
2¾	lb. Sirloin steak for three	2.25
3¾	lb. Sirloin steak for four	3.00
4	lb. Skirvin club sirloin steak	4.00
5	lb. Extra special Skirvin club steak for six	7.00
1	lb. Planked sirloin steak for one	1.25
¾	lb. Filet mignon for one	.50
1	lb. Small tenderloin steak for one	.75
2	lb. Tenderloin steak for two	1.50
2¾	lb. Tenderloin steak for three	2.25
3¾	lb. Tenderloin steak for four	3.00
4	lb. Club tenderloin steak, Chateaubriand	5.00
5	lb. Extra club tenderloin steak planked.	7.00
2	lb. Small porterhouse steak for two	2.00
4	lb. Porterhouse steak for four	3.50
6	lb. Extra porterhouse steak for six	8.00

Drink Tea, Be Healthy and Good Natured.

From the Chicago Tribune.

Did you know that tea drinking is a splendid aid to one's morals? At least that is the opinion of an English scientist who not long ago compiled a learned treatise to show the beneficial effects of tea drinking from a spiritual, physical and moral standpoint.

A meal in the morning, he says, with tea as the beverage will enable a man to pursue his day's work with faculties unclouded, temper unruffled and a generally amiable state of nerves. Besides that, it makes the body active, it clears the sight, it strengthens the appetite and the digestion and is particularly wholesome for men of corpulent bodies and great meat eaters.

It vanishes dreams, increases the memory and prevents sleeplessness. It has been observed that it has contributed more to the sobriety of the Chinese than the severest laws, and most eloquent harangues and the best treatise on morality.

But, in addition to all this, he claims for tea a strengthening effect on morality. A man who is stimulated by a generous cupful of tea,, moderately strong, will be able to withstand more successfully the manifold temptations that assail him in the business and social world into which he is plunged than the man who is not sustained by the same beverage.

Control of American Plan Dining Room in Dual Plan Hotel.

The following inquiry is one of many of similar kind received by THE HOTEL MONTHLY.

"We would like to know what system you have for keeping check on an American dining room, in case your house is operated on both the European and American plans. In other words, how can you tell whether your customers are registering on the European plan and taking their meals in the American dining room?"

Our suggestion is that patrons registering for American plan be supplied with a card of admission to the American plan dining room.

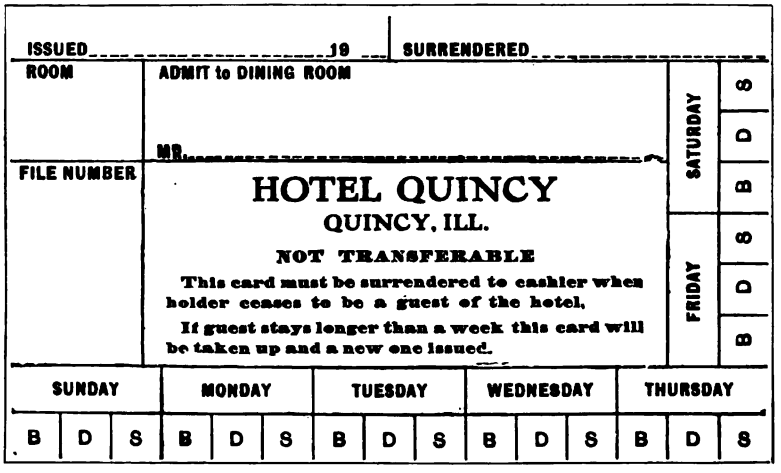
The form of card most generally used is similar to the accompanying illustration, which was designed for use with THE HOTEL MONTHLY rack and card system of hotel front office accounting. This card, it will be noted, bears date of issue, the name of holder, the number of the room he occupies, and a space for writing in the time the card is surrendered, or when he pays out. This card is intended to be punched every time the guest enters the dining room to take a meal. It is ruled so that its life can be only one week, and the days and meals are designated. Suppose, for instance, the holder registered after dinner on Tuesday: the first meal to be punched would be supper on Tuesday (according to sample ruling), and by the time the seven days are up, the guest's bill would be a week old, and he could not enter the dining room again until he had been supplied with a new card from the office. The reading matter in the center of the card is self-explanatory.

In addition to this card for the holder, there is other protection desired, and for that purpose the front office has books of coupon meal tickets numbered consecutively. The coupon tickets are printed for "cash meals," "extra meals," and "complimentary meals"; these distinguished by being of different colors, as white for cash, blue for extra, and red for complimentary. And there is a fourth coupon book printed in yellow for service, this under the control of the head waiter for extras or meals sent to rooms, etc. The meal tickets are time-stamped when issued, and taken up either at the door or table, and returned to the front office for checking purpose; the white ones representing cash, the blue ones to be charged, etc.

With this system of control every one who enters the American plan dining room must have admission ticket of some form.

The American plan hotels that first started to use this system of control found that many patrons objected to this "red tape," as they called it, but when explained to them that it is only a business precaution to prevent the hotelkeeper from being imposed upon they complied with the rules of the house; and now in most all well-regulated American plan hotels it is matter of course to show credentials when entering the dining room.

There are other systems, as, for instance, a checker at the dining room door, who takes the guest's card of admission to the dining room, marking the name and number of room on her sheet and returns it when he leaves the dining room; and this verified at the office in the scheme of checking. But the first system seems to be the most satisfactory, in particular as it not only limits the life of the ticket to one week, but prevents it being used



more than once for any one meal, as with a confederate, for instance.

There is no way to prevent an American plan guest from eating in the European plan dining room, and we have not heard of any hotel that makes a practice of canceling charge for American plan dining room when the patron entitled to eat in that room orders from the restaurant card.

It is not good policy to serve American plan and European plan in the same dining room.

It is a most difficult matter to serve American plan and European plan from the same kitchen and pantry, as the different sized portions confuse, even when the waiter for European plan, for instance, may wear a special designating badge that what is served to him must be à la carte portions.

From many interviews with hotel men who have operated on the dual plan we are inclined to believe it is best to operate either all American or all European in the interests of ecenomy.

The distinction between American and European plan guests is effectively made on the room rack by having the room slips of designating color, as white for American plan and blue for European plan. In this way it is a conspicuous signal when consulting the room rack for this information.

"TRONC"—WHAT IT MEANS

"Tronc" is a new word that has become common in England, and will soon find its way into the dictionaries. The recent waiter troubles in London gave prominence to the word, which is used to indicate the difference between restaurants where the waiters keep the tips given to each one individually, and the places where the tips are pooled and distributed pro rata daily.

To illustrate the meaning of the word "Tronc" we reproduce from the *Caterer and Hotelkeeper's Gazette* of London, part of a proposed agreement between the Incorporated Association of Hotels and Restaurants, and the Kartels societies, by which the Kartel is to be given preference by employers over private employment agencies.

SUGGESTED TERMS OF REMUNERATION.

DINING-ROOMS AND RESTAURANTS WITH "TRONC."

Minimum guaranteed earnings.

Commis waiter, 22s 6d per week.
Chef waiter, 30s per week.

DINING-ROOMS AND RESTAURANTS WITHOUT "TRONC."

Minimum weekly wages.

Commis waiter, four months' probation, sleep in 12s 6d, sleep out 18s.

Commis waiter, after four months, sleep in 15s, sleep out 20s.

Chef waiter, arrangement left to waiter and proprietor.

Apprentice by arrangement with the house.

Extra aides where tips taken 5s per day, 3s per job.

HOTEL FLOORS.

Minimum guaranteed weekly earnings.

Commis waiter, sleep in 17s 6d, sleep out 22s 6d.

Chef waiter, sleep in 25s, sleep out 30s.

No waiter to be asked to pay for his station.

KITCHEN.

Minimum weekly wages.

Commis, 20s.

Chef de parti, 40s.

Apprentice by arrangement.

Kitchen porter, adult, of every kind, 20s.

Extra:

Commis, 6s per day.

Chef de parti, 10s 6d per day.

Porters, 3s 6d per day.

Night work extra by arrangement.

* * *

And the following from *Food and Cookery and the Catering World,* London:

During the past few weeks the public have been enlightened considerably on the ins and outs of hotel life, but there are doubtless few who realize what a tremendous amount of money passes through the "tronc"—or the box wherein the tips are placed for purposes of pooling. In some of the largest hotels there is probably as much as £4,000 and £5,000 paid into this "tronc" account during the year—although of course it is distributed daily and is not a cumulative fund.

The method of distribution is quite simple—each employee having shares, or part of a share, according to his or her rank in the hotel, and drawing in proportion. Thus from the highest to the lowest position, each receives daily "a dividend on his status," or in other words, four shares, one share, or a fraction of a share, in accordance with his rank. In this manner those who perform the menial duties of removing the dirty plates, etc., are able to participate in the tips as much as the head waiter, and when the system is properly worked it is, without doubt, a commendable one.

The "tronc" also provides, in many places, a breakage fund, but it is unfortunately often taken advantage of at a too great extent by restaurants proprietors. Happily such is not the case with the biggest restaurant proprietors, who encourage the system rather than mar it. The Ritz Carlton restaurants, for instance, which have an enviable reputation, and are under the supreme direction of Mr. W. Harris, a gentleman foremost among the world's hotel administrators, deduct only 20 per cent from the "tips" for breakages, and if an employee is fined, the money is placed back into the "tronc" fund.

The system can only make for the best interests of the hotel, for it is to the staff's advantage to increase the number of visitors and give them their best attention.

UNITED STATES ARMY RATIONS

At a recent Cookery and Food Exhibition in Horticulture Hall, London, there was an army and navy food exhibit made by several of the European powers, and also by the United States. Conspicuous in the United States exhibit were the following tables of the Army and Navy Ration, one showing the amounts of the component articles and of their substitutive equivalents, the other the table of rations for one man one week. The tables, we believe, will prove of considerable interest to caterers as showing to what a scientific basis the ammunition for the inner man behind the gun is furnished.

THE ARMY RATION.

Table showing the amounts of the component articles of the army ration and of their substitutive equivalents. (Amounts of the component articles in italic figures).

ARTICLES.	Garrison Ration. Ounces.	Field Ration. Ounces.	Haversack Ration. Ounces.	Travel Ration. Ounces.
Beef, fresh	*20*	A *20*		
Mutton, fresh	20	A 20		
Bacon	B 12	12	*12*	
Beef, corned, canned	C 16	16		
Beef, fresh, roast, canned	C 16	16		*12*
Hash, corned beef	C 16	16		12
Fish, dried	14			
Pish, pickled	16			
Fish canned	16			
Fish, fresh				
Chicken, dressed	D 16			
Turkey, dressed	D 16			
Flour	*18*	*18*		
Soft Bread	16	16		*16*
Hard Bread	E 16	16	*16*	16
Corn meal	20			
Baking powder	*.08*	F *.64*		
Yeast		H *.04*		
Beans	*2.4*	2.4		
Beans, baked				*4*
Rice	1 6	1 6		
Hominy	1 6			
Potatoes, fresh	*1 20*	A *16*		
Potatoes, canned	J 15	12		
Onions, fresh	IK 20	AK 16		
Tomatoes canned	IK 20	K 16		*8*
Other fresh vegetables (not canned)	IL 20			
Prunes (M)	*1.28*			
Apples, evaporated	1.28			
Peaches, evaporated	1.28			
Jam	A 1.28	*1.4*		*14*

(CONTINUED ON FOLLOWING PAGE)

THE ARMY RATION.

Continued from previous page.

ARTICLES.	Garrison Ration.	Field Ration.	Haversack Ration.	Travel Ration.
	Ounces.	Ounces.	Ounces.	Ounces.
Coffee, roasted and ground	1.12	1.12	1.12	1.12
Coffee, roasted	1.12			
Coffee, green	1 4			
Tea	.32	.32		
Sugar	3 2	3.2	2.4	2 4
Milk, evaporated	.5	.5		.5
	Gill.	Gill.	Gill.	Gill.
Vinegar	.16	.16		
Pickles, cucumber	N .16	N .16		
	Ounces.	Ounces.	Ounces.	Ounces.
Salt	.64	.64	.16	
Pepper	.04	.04	02	
Cinnamon	.14			
Cloves	.14			
Ginger	.014			
Nutmeg	014			
Lard	.64			
Butter	.5			
Oleomargarine	.5			
	Gill.	Gill.	Gill.	Gill.
Sirup	.32			
	Ounces.	Ounces.	Ounces.	Ounces.
Flavoring extract, lemon	.014			
Flavoring extract, vanilla	014			

A—When procurable locally.

B—In Alaska 16 ounces, or when desired, 16 ounces salt pork or 22 ounces salt beef.

C—When impracticable to furnish fresh meat.

D—On national holidays, when practicable.

E—To be ordered issued only when impracticable to use flour or soft bread.

F—When ovens are not available.

G—When in the field and ovens are not available.

H—When ovens are available.

I—In Alaska 24 ounces.

J—In Alaska 18 ounces.

K—Not exceeding 20 per cent of total issue.

L—Not exceeding 30 per cent of total issue.

M—At least 30 per cent of the issue to be prunes, when practicable.

N—Not exceeding 50 per cent of total issue.

TABLE OF RATIONS FOR ONE MAN ONE WEEK.

ARTICLES OF RATIONS.	Quantity One Ration.	Quantity in bulk.	REMARKS.
	Lbs. Ozs.	Lbs. Ozs.	
*Fresh meat	20.	6 2.	7-10 meat ra. fresh meat
Bacon	12	1 5.75	3-10 " " salt "
Flour	20.	8 12.	
Baking powder	.08	.56	
Beans	2.4	1 .80	
*Potatoes	20.	7	80 per ct. of ra. potatoes
*Onions	20.	1 12.	20 per ct. of ra. onions
or			or
Tomatoes	20.	1 12.	20 per ct. of ra. tomatoes
Prunes	1.28	2.688	30 per ct. of ra. prunes
Apples, evaporated	1.28	3.656	35 per ct. of ra. apples
Peaches, evaporated	1.28	3.656	35 per ct. of ra. peaches
Coffee, R. & G.	1.12	7.84	
Sugar	3.2	6.40	
Milk, evaporated	.5	3.5	
Vinegar	.16 gill	.56 gill	½ ration in vinegar
Pickles, cucumber	.16 gill	.56 gill	½ " " pickles
Salt	.64	4.48	
Pepper	.04	.28	
Cinnamon	.014	.098	
Lard	.64	4.48	
Butter	.5	3.5	
Sirup	.32 gill	2.24 gill	
Extract of lemon	.014	.098	

*Not furnished, owing to perishable nature.

Vegetable Marrow for American Tables.

The bills of fare of several American hotels are now listing Vegetable Marrow in season. This is a succulent and delicious vegetable that has always been extremely popular in England, and is now being grown in several parts of the United States. Vegetable marrow resembles somewhat an elongated pumpkin, is of a greenish yellow color, and is easily prepared for the table by simply peeling, cutting in two, removing seeds, cutting up into chunks and boiling in water, using only a little salt for seasoning. Some chefs spoil the vegetable by mashing it into a paste, creaming it, and the like; but to be thoroughly enjoyed it should be eaten in the more simple way above described. A little butter served with it improves for some tastes.

Whitewash

How to prepare a lime whitewash for wood, brick or stones:

Slack one bushel of lime with boiling water, keep covered during the process, then strain through a sieve and add

One peck salt dissolved in warm water.

Three pounds of glue dissolved in boiling water.

Two pounds of Spanish whiting.

Six pounds rice flour boiled to a thin paste.

One pound ultramarine blue, moistened first with a little water. Stir well after adding all the above ingredients to the lime, then leave the mixture stand a few days.

Should be heated before applying.

The Lindell Service

LUNCHEONETTE SPECIALS

LINDELL SPECIAL LUNCH, 11:00 A. M. TO 2 P. M., 25c

Soup · · Combination Sandwich · · Pie · · Coffee

SOUPS 10c

Consomme, Hot or Cold. Cream Tomato. Cream of Chicken.

SALADS

Chicken 15¢. Combination 15¢. Lobster 20¢. Shrimp 20¢.

PASTRY

PIE: Apple, Cherry, Cocoanut Cream, Loganberry 10¢.
CAKE: Angel Food or Choc Layer 10¢. Dougnuts 10¢.

SANDWICHES

Chicken	15	Cheese, American	10	Cheese, Club Style	15
Ham	10	Sardine	15	Caviar	15
Lettuce	10	Peanut Butter	10	Veal Loaf	10
Tongue	10	Toast	10	Club House	25
Bread and Butter	05	Chicken, Club Style	20		
Sliced Chicken	20	Swiss Cheese	15		

HOT ROAST BEEF SANDWICH 15c (11 a. m. to 2 p.m.)

DRINKS

Coffee	05	Iced Tea	05	Hot Malted Milk	10
Hot Chocolate	10	Milk	05	Hot Egg Lemonade	15
Hot Egg Malted Milk	15	Lactone Buttermilk	05	Hot Cocoa Cola	10
Hot Egg Phosphate	15	Hot Lemonade	10	Hot Milk & Egg	15
Hot Orange Phosphate	10	Hot Egg Tonic	15		
Tea, Pot	10	Hot Peppermint	10		

PHOSPHATES AND PLAIN SODAS 5c

Lemon	Celery	Creme De Menthe
Orange	Angostura	Root Beer
Claret	Callaya	Coca Cola
Cherry	Grape	Gingerale
Strawberry	Ginger	Piesol

ICE CREAM SODAS, ALL FLAVORS, 10c

Vanilla	Cherry	Banana
Strawberry	Pineapple	Coffee
Orange	Raspberry	Claret
Lemon	Chocolate	Maple

FRAPPES AND PARFAITS, 15c

Strawberry	Pineapplerbet	Coffee
Orange	Fruit	Caramel
Chocolate	Orangerbet	

SUNDAES—(Plain 10c, Whipped Cream 15c)

Butterscotch	Marshmallow	Chocolate harshmallow
Dutch Chocolate	Pineapple	Raspberry
Cherry	Strawberry	
Bittersweet	Maple	

FANCY SUNDAES

Lindellet	15	Neopolitan	20	Variety	20
Carnation	15	Chocolate Mint	15	Newport	15
Happy Thought	20	Cream Pecan	15	Honeywell	15
American Beauty	15	Almond Nougat	15	Three Graces	20
Tutti Fruitti	15	Chocolate Nougat	15		

EGG DRINKS

Egg Chocolate	15	Egg Phosphate	10	Egg Malted Milk	15
Egg Lemonade	15	Egg Coffee	15	Frosted Coffee	15
Egg Tonic	15	Egg Milk Shake	15		
Egg Angostura	15	Egg Frappe	20		

LINDELL THIRST QUENCHERS

Tourists' Delight	15	Zinzala Punch	15	Plain Lemonade	10
Lime Freeze	15	Grape Cobbler	15	Fruit Lemonade	15
Grapeade	10	Claret Lemonade	15	Cherry Cobbler	15
Mint Cooler	15	Mint Freeze	15	Limeade	10
Claret Punch	15	Grape Freeze	15	Iced Ceylon Tea and Lime Juice	10
Seltzer Lemonade	15	Pineapple Rickey	15		

Excelsior Springs Soterian Gingerale, Clubs 15c

SODA SPECIALS

One half Cantaloupe	15¢	Whole	25¢
Fresh Peach Sundae			15¢
Fresh Raspberry Sundae			15¢
Cantaloupe Sundae			20¢

LUNCHEONETTE BILL OF FARE, THE LINDELL, LINCOLN, NEB. CARD 7 X 12 INCHES.

WINES.

(French, Vin; German, Wein.)

The word wine is a German term. When used alone it applies to the fermented juice of grapes. Other fermented beverages extracted from fruit and vegetables are also called wine, but the name from which the same is made is prefixed, such as Elderberry, Gooseberry, etc.

Wine is made by taking the fruit when thoroughly ripe and the juice extracted by means of a press. The product in the fresh state, which is called *Must* is placed in large casks to ferment; and after the wine is settled and cleared it is drawn from the lees (which is the thick muddy sediment separated by fermentation) and placed in clean casks in cellars of equable temperature, where it is permitted to remain for some time and completed for the market.

The art of making and treating wines is a profession which requires study and practice. There are several comprehensive books written on this subject, one of them *Thudicum,* where everything is fully explained; and while it may not be necessary for a wine steward to know how wine is made and treated I have found it a very pleasant study and have obtained a great deal of valuable information, which came in good place on several occasions. I shall in a brief sketch endeavor to give my own experience in the handling of Native American Still Wines, which covers only a very small field. Their treatment, however, I find is very much the same the world over. In some localities, of which California is one, they are handled with less danger of loss owing to the larger per cent of alcohol contained in them than are those of the Middle Eastern States and of Europe.

In Europe, all large establishments, both public and private, have their well regulated wine cellars, which is the pride of the keeper. He pays personal attention. To the inn keeper it is the most important part of his business. When the cellars are extensive he has a man (master of the cellar or wine steward) in charge of it. In large wine houses the cellar master has a number of assistants who are kept busy every day in the year issuing, drawing and bottling the different kinds of wine. In well-to-do families where the owner has a small cellar a man comes around at regular intervals, who looks after the wine, draws and bottles what his patron may require until he returns. He may have several cellars in charge and thereby makes a comfortable living.

The cellars where wines are kept in the wood (barrels or casks) should be located in a place where an equable temperature with the least possible variation the year round can be maintained, which should be not over 60 degrees maximum. Sudden changes are most dangerous to wines; even when in bottles this should be avoided. New wines, and especially the heavy-bodied ones, can stand a higher temperature; it is even beneficial to them while new, as it has a tendency to hasten maturity. Damp or foul air is to be avoided, as it has the effect to produce a moldy taste of the wines; for that reason the cellar should be perfectly dry and well ventilated. The ventilators should be either in the ceiling, or, this being mostly impossible, in the walls as near the ceiling as possible. The place should be kept scrupulously clean and no foreign matter, such as vegetables, kept in the same.

In the center and full length of the room or cellar there should be a rack made of two timbers laying parallel about two or two and a half feet apart, upon which the barrels are to rest. The barrels should lay perfectly level, with bung at the top. On the sides of the cellar should be partitioned shelving, in which the bottled wines are kept, each partition being numbered or labeled showing what kind of wine it contains. These partitions are divided into sections, one to contain all the champagnes, another Bordeaux, another Burgundy and so on, giving each distinct type of wine a section.

All ales, beers, porters, distilled goods and minerals waters should be kept in a separate room, as the temperature does not affect them so quickly. This latter room is best situated so as to answer as an anteroom for the wine cellar. In this can also be kept the implements and utensils necessary in the cellar, such as several syphons (of different sizes) which are used to draw the wine from the barrels through the bunghole; an assortment of long tapered bungs; a bung starter; some bottle racks (which are boards with large round holes in which the bottles can be placed to drain after washing); a corking machine; several faucets; sulphur; labels for your bottles, and a variety of copper measures and funnels.

When receiving wine in casks or barrels it should be placed in the cellar on the rack which should be there for the purpose, as before stated; then, after leveling it, wedge-shaped blocks should be placed on both sides, well propped, so that the barrels rest on them instead of the timbers direct. The next thing to be done is to remove the bung, which is done

with the bung starter (this is a tool like a flat long handled mallet). Several strong blows on the stave near the bung will start it. After removing, examine as to the condition of the wine, and also if the barrel is entirely full; if not, take some wine of a similar kind and fill clear up, then close up again with a long bung, which can be more easily removed at future inspections.

It is very important that as long as wine is kept in the wood the package should be kept full to the bung hole, for if there is any room for air it will act on the wine and a white scum to rise on the top, which will cause it to become sour in a short time. If in bottling there should be more than what it takes to fill the bottles on hand, the remainder should be immediately drawn into a smaller barrel or keg, so that they are full, always using wines of the same kind to refill. *Never use water, as it may cause the wine to turn to vinegar.* Wine should always remain for some time in the casks in the same position described above before bottling, in order to get over the effect of transportation; and then, when it has been decided to bottle the same, select if possible a clear day, as the lees or settling of wine act very much like a barometer, slightly rising on a stormy day and being settled in clear weather. A matter of greatest importance is the condition of the barrels, jugs, bottles or other vessels in which wine is drawn or kept, no barrels in which vinegar has been kept, or in which wine has become sour, or barrels in which vinegar, acid or mold can be detected, should be used. Fresh empty whisky or wine barrels are the best.

Cleaning Barrels

The best method of cleaning barrels is as follows: First take about eight or ten gallons of scalding hot water (soft), adding about one ounce of sal-soda, or the fourth of an ounce of caustic soda. When dissolved put it in the barrels to be cleaned; then drive the bung lightly, shake this for about five minutes, washing the barrel thoroughly; then let run out, then put the same quantity of clean cold water in the barrel and rinse in the same manner. If on discharging this the water is perfectly colorless and no foreign odor remains, this will be sufficient; if the contrary is the casé repeat the rinsing two or three times and then fill the barrel with water and let it remain for a day, and then, after having emptied the same, take a blade of sulphur about three inches long and one inch wide for a forty to fifty-gallon cask, attach to a wire hook fastened to a long bung, light and place it in the barrel, driving the bung. After having allowed enough time for the sulphur to consume, remove the bung, also the charred parts which remain attached to the hook. The barrel is then ready for use. The object of sulphur is to destroy any possible remaining germs, retard premature fermentation and act as a preservative in cases where wines are very weak.

Barrels should be always sulphured after being emptied and washed, as it keeps them from becoming sour or turning moldy and they are ready for immediate use at any time.

To prepare sulphur blades, put one pound of sulphur in an iron pan and melt over a fire, then cut some manilla or brown paper into strips of one inch wide, and dip them into the melted surplur; when well immersed draw them out again and let cool. One pound will make a sufficient quantity for a long while.

Cleaning Bottles

In cleaning bottles use soft warm water with a little sal-soda (and glass beads where necessary), rinse with clean cold water, then place, bottom up, on a rack that they may drain thoroughly. When bottling is intended, first inspect your wine; if perfectly clear, set all the bottles it is intended to fill in even rows three or four deep. Get your corks ready by first washing in clean tepid water, as it softens them and they are easier to handle with the machine. It is well to have about three assistants in order that the work move rapidly. One draws with the syphon, one fills the bottles, the other corks, caps and labels them. When all is finished the bottles should be placed on the sides, inclining toward the cork and remain in that position until they are to be used, then they ought to stand up a day or more to permit the sediment, if any, to go to the bottom.

Wine less than two years ought not to be bottled unless for immediate use. Usually when bottled too young, a sediment forms on the lower side of the bottle; where this interferes with the serving it should be rebottled and if this becomes necessary place the bottle in an inclining position with the neck or cork up. After being fully settled draw the cork, shaking the bottles as little as possible, then pour into other clean bottles very carefully so as not to disturb the sediment. Wine improves more rapidly if well treated while in wood than after it is in bottles, though it is best not to use it directly after bottling. It should lay several months at least after bottling.

Blending

It sometimes happens that an old wine lacking in quality can be improved by blending with another which possesses in abundance that which is insufficient in the former; for instance, a "weak" wine with a "heavy-bodied" containing an abundance of alcohol; red wines lacking in color, with the deep red. Where the per cent. of alcohol is not high enough, pure grape alcohol may be added. Harsh white wines are refined by the use of gelatine and adding distilled water. Harsh red wines are improved with mild wines of the same but lighter color. A white wine which is too pale can be given the golden color by the use of a little caramel, etc. However, blending or doctoring, is not to be encouraged, as only expert judges of wine can really tell what may improve a wine that is not up to requirements, and an amateur can too easily make an expensive blunder.

If there are several casks of young wine in the cellar it should be drawn about twice a year—in the spring and fall—and put into clean casks, using a syphon or faucet, being careful not to disturb the sediment. By paying proper attention to the treatment of them the proprietor or manager can lay in a large quantity of good new wines and in the course of a few years have better goods in his cellar at a reasonable cost than he can buy already bottled, paying proportionately a high price for them. Liqueur or sweet wines, such as Port, Sherry, Madeira, Malaga, Angelica, etc., do not require any of the careful treatment as above mentioned, as the abundant quantity of alcohol preserves them.

A Classification of Some of the Most Famous Wines, Where Grown and How Made

Beginning with the sparkling or effervescent (Mousseux) wines: This was first made in the Province of Champagne, and is said to have been discovered by a Benedictine monk named Dom Perignon, chief cellarman of the Abbey of Hautvillers, a little village in the prefecture of Reims, one of the principal wine producing districts of Champagne toward the close of the 17th century. It was he who first conceived the idea of blending or marrying the product of one vineyard with that of another; that is, he found a great difference in the quality of the wines produced; some were light-bodied, with abundant fragrance; others were more generous but possessed very little bouquet. By mixing these wines together in certain proportions, and even adding wines of some previous superior vintage, he gave each what was lacking, and so improved all. It also occurred to him that a piece of cork would make a more suitable stopper than tow of hemp or flax dipped in oil, which was used for that purpose up to that time. While experimenting in this way he discovered how to make an effervescent wine that was delicate and pleasing to the taste; and today no swell repast anywhere in the civilized world is complete without sparkling champagne.

The wines of Champagne were recognized among the finest known long before Dom Perignon's discovery. As far back as the fifth century, St. Remi, baptiser of Clovis, the first Christian king of France, bequeathed to various churches the vineyards he owned at Reims and Laon, together with the men who attended to their cultivation. [*Henry Vizetelly in Facts About Champagne.*]

Along in the middle ages champagne, the wine of kings and nobles, and so highly prized by them, was a heavy-bodied red wine resembling the Burgundies, and for many years there was quite a sharp tilt among the medical fraternity as to the relative merits of the products of the two provinces of Champagne and Burgundy, the faculty of Paris, to whom the matter was referred, finally deciding in favor of Champagne.

The best wines grown in Champagne are those of the prefecture of Reims and Epernay on the hills sloping toward the banks of the River Marne. It is said that the inclination of these hills, together with the soil, which consists principally of chalk, clay and sand, are most favorable to the growth of fine wine, and there is no doubt but what location and soil together are the factors to be reckoned with in any latitude where wines are raised; as every wine grower knows what a great difference there is in the quality of the same kind of grapes in the same vineyard.

Effervescent champagne is principally made from a black grape, identical with that from which red Burgundies are made, and are known as Plant doré "black graped." [Thudicum Treatise on Wines.] There are also other suitable varieties, such as the grape known as the Meunier, which is of inferior quality, but gives abundance in quantity. Only about one-fourth of the entire crop of Champagne wines are transformed into sparkling wines; the balance is made into still wines, mostly red.

When the season is at hand to gather the grapes, great numbers of laborers of both sexes are engaged, who, with arm-baskets, proceed

to cut them carefully, picking off all bad or inferior berries, and when the arm-baskets are filled they are carried to the roadway and emptied into large hampers in which the grapes are transported to the presses. This work is done with great care to avoid breaking or crushing the fruit before being pressed, for the reason that as soon as the grapes are crushed incipient fermentation begins to dissolve the coloring matter on the husks of the black grapes, and has the effect to give the wine a reddish tint. The grapes should be pressed as soon as possible after picking, and the time for pressing them is not longer than two hours. The must so produced is placed in vats and allowed to remain for sometime—not exceeding one day. This, after being allowed to clear, is then drawn into barrels of ordinary size and placed into cellars to ferment and is not disturbed until winter. About the middle of December, the wine having become perfectly clear, is drawn from the lees. After this, manufacturing houses carry the wine to their own cellars, where they do the mixing and prepare the wine to suit the taste of their patrons, which is done by taking different qualities of wine in carefully estimated proportions, mixing them together thoroughly in large vats called "making a cuvée." In these the wine is thoroughly stirred with fan-shaped paddles and then again put into barrels. Usually about four-fifths of the wine from black grapes is mixed with one-fifth of white grape wine.

The expert wine maker must know at this time the amount of carbonic acid gas it contains, as on this depends the strength of effervescence, which, if too strong, will burst too many bottles, or, if too weak, the wine will not sparkle. They now have an instrument called glucometer, whereby the exact amount of saccharine is ascertained. If it shows a lack of the latter pure sugar candy is added. If an excess of sugar is shown, bottling must be deferred until it has been absorbed through fermentation. The fineing or clearing is done by the use of gelatine dissolved in wine and small quantities added in each barrel and thoroughly mixed with a kind of paddle which can pass through the bunghole. It is during this stage of fineing and blending that the wine is really made and requires the greatest care to prevent spoiling.

After this comes the bottling. Owing to the tremendous pressure of the gas generated during fermentation, which ensues after bottling, the bottles used for the purpose must be perfectly round and the glass of even thickness. They are all tested by an expert and none are ever used a second time. Every precaution is used in order to keep the percentage of bottles bursting during fermentation down as low as possible.

The washing is done mostly by women. They use glass beads instead of shot, and after the bottles are clear they are again examined. The season for bottling is usually between April and August. When the work begins the barrels of wine are brought up from the cellar and emptied into large vats; from there it flows through pipes into reservoirs, to which are connected a number of faucets or taps, which close automatically as soon as the bottle is full. They are then removed and passed to the men who cork them and place an iron fastener (called an agrafe), which can be easily removed when the time comes for disgorging or removing the yeast. The bottles are then placed in a cellar for future fermentation, during which time there is some loss occasioned by the bursting of the bottles; and the men working in these cellars when handling the bottles are obliged to wear wire masks and leather gloves to protect them from injury. After fermentation ceases the bottles are placed in an inclined position, neck down, and are often turned, which causes the sediment which has settled on the side of the bottle to deposit itself down to the cork. Then the disgorging begins, which is done by removing the cork and, by expert manipulation, expels the lump of yeast and the raising foam carrying all remaining impurities with it, with but little loss of wine. The bottles then pass to the finishers, who add what liqueur may be required, cork, wire and label them. The wine prepared as above is perfectly dry (Brut), there is no perceptible taste of sugar; and as the taste of consumers differ, some desiring more sweet than others, the process of liqueuring is resorted to. This is done by the addition of a liqueur prepared of spirits of wine and sugar, small quantities of which are added in varying proportions to each bottle as desired. In some cases the addition of a little spirits of wine without sugar is all that is required. This done, the bottle passes to the men who do the corking, then on to others who attach the strings and wire to secure the corks, then to others who apply the foil, and finally they pass to the labelers. The wine is then ready for shipping.

Champagne is produced in four qualities, namely:

1—Non Mousseux.

2—Crement.
3—Mousseux.
4—Grand Mousseux.

The first, NON MOUSSEUX, is fined, drawn into bottles, corked and tied in the usual manner, but does not become effervescent; it is the original method of making bottled champagne.

(2) CREMENT is moderately sparkling; there is only a slight effervescence when poured into the glass.

(3) MOUSSEUX—This wine when the bottle is opened projects the cork with an audible report and rises gently to the mouth of the bottle.

(4) GRAND MOUSSEUX projects the cork with a loud report and the wine overflows the bottle.

The prices on wines for the market are according to the different grades, which are: Ordinary wines, Fine wines and Cabinet wines, Pale wines and Reddish wines. By the term *dry* or *extra dry* (brut) is meant wines to which no sweetening has been added and is in its natural state. *Sec* or *Grand Sec* is used for wines which have been added to with sweet liqueur.

The first man to introduce sparkling champagne bearing the manufacturer's name (becoming immediately a popular wine with the French nobility) was the Marquis De Sillery. Since then the number of champagne makers has constantly increased. Among the older and most prominent houses now manufacturing sparkling champagnes (the majority of whom make both natural, intermediate or Grand Sec wines), are the following:

Veuve Cliquot (now Cliquot-Werlé).
Moet & Chandon.
G. H. Mumm & Co.
Pommery & Greno.
Deutz & Gelderman.
Heidsiek & Co.
Ernest Irroy.
Ruinart Pere & Fils.
Perrier Jouet.
George Goulet.
Krug & Co.
Louis Roederer.
Delbeck & Co.
Dagonet & Fils.
Bouche Fils & Co.
Giesler & Co.
Fisse Thirion & Co.
Duc de Montebello.
Pol Roger.
Mercier.
Binet Fils & Co., and others.

Most of these are located at Reims, Epernay, Ay, Avize, Mareuil and Rilly. Some of them do not ship, but sell to shippers who attach their own labels.

All sparkling wines (of which a variety are made in all producing countries of Europe and America) are with few exceptions made like those of Champagne. In many instances men who have learnt in the cellars of Champagne are usually imported where an effort is being made to make effervescent wines. Some of these wines are:

In France: SPARKLING SAUTERNES, made by E. Normandin & Co., near Bordeaux, in a little town of Chateauneuf.

In the Province of Anjou (the cradle of the Plantagenet kings) SPARKLING SAUMUR is extensively made. This section ranks next to Champagne in importance of making effervescent wines and they are largely sold as the real champagne.

In Burgundy we find the SPARKLING CHAMBERTIN, VOUGEOT, ROMANEE, NUITS and VOLNEY.

In Lower Burgundy the effervescent VIN D'ARBANNE is made at Bar Sur Aube; near that place the VIN D'ARBOIS is also made; but the latter wines retain their effervescence only a few years.

In the South of France the SPARKLING ST. PERAY is a wine of good reputation. The method of making it differs somewhat from champagne. The grapes from which these wines are made are very sweet and require no addition of sugar, which enables the manufacturers to dispense with some of the operations necessary in making champagne, which requires fermentation both in the cask and afterwards in the bottles. In making Sparkling St. Peray only one fermentation is necessary, the must being bottled as it comes from the presses. In years when the grapes contain too much sugar a little dry white wine is added after disgorging, which is done the same as in champagne. This wine is of a pale golden color and said to be of fine flavor. It is said that it is so strong in alcohol that one glass of it has an equal exhilarating effect of three glasses of champagne. This wine improves in keeping a few years but finally loses all of its effervescence. It is marketed in England, Russia, Belgium, Holland and Germany. There is made also a wine known as CLARIETTE DE DIE, which when newly made is a sweet sparkling wine, but loses all of its effervescence in about two years. At Limoux near the base of the Pyrenees they make the SPARKLING BLANQUETTE, which

is much favored in that section and usually classed with the Saint Peray, but does not compare with champagne.

In Germany, on the Rhine, they make successfully sparkling HOCK and MOSELLE very extensively, both sweet and dry, the latter finding much favor in England.

In Austria-Hungary are made the sparkling VOSLAUER, a Riesling champagne and others. It is said that in Austria-Hungary the best sparkling wines outside of France are made.

In Spain, Italy, Greece and Switzerland sparkling wines are made with varying success.

In the United States we have first of all SPARKLING CATAWBA, chiefly known among which are: The Cooks Imperial of St. Louis, the Great Western of New York, Gold Seal of Ohio.

The sparkling Sonoma of California (in the making of which are used grapes of foreign origin) is considered by many the finest sparkling wine made in this country and large quantities of it is shipped to China, Japan, Australia, etc.

Good champagnes are of a pale straw color, but not yellowish. When it is pinkish it indicates some of the coloring matter was extracted from the black grapes in pressing. Dry champagne contains about 18 degrees of proof spirit, the sweet or liqueured ones contain as high as 30 degrees and over. Grand vintages do not occur oftener than twice and seldom more than once in ten years. Such wines if properly kept by laying down in a cool dry cellar will keep on improving for ten to twelve years, but after that it will begin to lose its effervescence. Fine champagne should never be iced in the glass nor iced to the extent that they usually are, says Henry Vizetelly in *Facts and Hints.*

Really fine dry champagne should not be chilled below fifty degrees Fahr.; but the sweet champagnes can be iced to freezing and be most palatable.

STILL DRY WINES—"FRANCE"

Bordeaux

The finest still red wines in the world are grown in a district in France known as the department of Gironde, of which Bordeaux is the principal market and port from which it is exported. For this reason these wines are commonly called Bordeaux wines. The fact these wines are so much in demand in foreign markets has caused the merchants to send agents to many parts of France to buy such wines as can be used as a substitute or to blend with the home product; this is the reason that the annual exportation of Bordeaux wines is many times greater than the Gironde can produce.

The Gironde is divided into several provinces, the principal ones of which are the Medoc, Sauternes and Graves. Of these, the Medoc is noted for its excellent red, and Sauternes and Graves for white wines.

The vines which principally produce the red wines of the Gironde are known as the Cabernet Sauvignon, bearing small bluish black fruit. The Franc Cabernet, a small dark berry, and the Malbec, a dark bluish berry; the latter produces a wine so dark that it is often used in mixing white wines, so that many white wines are transformed into red.

The time for making wine in this district begins in August, when the season is good, but more often it does not begin until after the middle of September and lasts until October.

When the time for harvest begins, large numbers of men, women and children gather the grapes in a similar way as described in the article on champagnes; but after they are delivered at the wagon they are thrown into vats and a man stamps them down. When this is full the load is taken to the press house, where the berries are removed from the stalks and trodden on platforms, after which grapes, husk and stems are thrown into large vats, where they are allowed to ferment from four to six days, according to the temperature. The must has by this time lost its sweet taste and assumed that of wine. It is then drawn off and placed in casks; after all that flows freely is drawn off, the murc is pressed. It should not require over three days to fill a cask. This is then placed in a moderate cellar to ferment and care is taken that what is lost by evaporation is replenished every three or four days, so that the casks are always full. In December or January the wine is racked for the first time, then again in April and the following September; after that the wine is drawn twice a year until it is bottled, which is usually done after the fourth year.

The wines are classified into first, second, third, fourth and fifth growths and bear the names of the estates at which they are grown.

To the first growths belong the following:

Chateau Margaux
" Lafitte
" Latour
" Haut Brion

They lead all other red Bordeaux wines for fineness, bouquet and body.

To the second growths belong:

Chateau Mouton Rothschild
" Rouzan Segla
" Rouzan Gassies
" Leoville Lascases
" Leoville Poyferre
" Leoville Barton
" Durfurt Vivens
" Lascombes
" Gruard Larose Sarget
" Gruard Larose
" Branne Cartenac
" Pichon Longueville
" Pichon Longueville Lalande
" Ducru Beaucaillou
Cos d'Estournel
Chateau Montrose.

Among the third growths are:

Chateau Becker
" Ferriere
" Colon Segur
" Desmirail
" Lagune
" Palmer
" Brown
" Malescot
" Giscaurs
" Lagrange
" Isson.

Of the fourth growths I will mention:

Chateau St. Pierre
" Branaire
" Talbot
" Duhart Milon
" Poujet
" Rochet
" Beycheville
Marquis de Therme.

The fifth growths:

Chateau Pontet Canet
" Batailley
Grand Puy Lacoste
Chateau Lynch Bages
" " Moussas
" Labarde
" Mauton d'Armailhocq
" Haut Bages
" Tertre
" Belgrave
" Camensac
Co's Labory
Chateau Clerc Milon
" Craizet Bages
" Contemerle

and many others comprising the product of nearly two hundred vineyards. The system of classifying Bordeaux wines is a very old one, but was revised by the "Chambre Sindicale" of wine brokers in 1855, resulting in as above listed, there having been but few changes since excepting the addition of new names.

Other red wines of the Gironde which have high rating in the market are the

St. Emilion
St. Martin de Mazerat
St. Christophe
St. Laurent
St. Hyppolyte
St. Etienne de Lisse.

The fine white wines produced in Sauternes and Graves are made from white grapes known as the Semillons and the Sauvignone. The mode of making these wines differs from that of the red wines very materially. In the first place, the grapes are allowed to hang on the vines until they are thoroughly ripe and begin to show signs of decay of the husk immediately around the stem. The gatherers then collect them by taking the single berries only, such as answer the description. This makes several gatherings necessary, until they are all collected. The grapes are pressed and the must, which is extremely sweet, is placed in casks and allowed to ferment in a shed, each day's vintage being kept by itself. The wines made from the first collection is called head wine, it is the sweetest; the second collection middle wine, and the third and subsequent collections the tail wines; they are the driest.

During fermentation the yeast is not expelled from the bunghole but is forced to the bottom, thus retaining more alcohol.

The first growths of Sauternes and Graves white wines are:

Chateau Yquem
" La Tour Blanche
" Peyraguey
" Vigneau
" Suduiraut
" Coutet
" Climens
" Bayle
" Rieussec
" Rabaut.

The second growths are:

Chateau Mirat
" Doisy
" Peyxatto
" d'Arche
" Filhot
" Broustet Nerac
" Caillou
" Sauau
" Malle
" Romer
" Lamothe.

Burgundy

These wines belong to the finest of France and in the middle ages were considered the standard table wines of notable people.

Burgundy is situated in the middle east of France and is one of the oldest wine growing districts in Europe. The principal varieties of vines grown are the Pineau and the Gamy; these are black grapes from which the red Burgundies are made. The white grapes are Chardeney. The process of making the wine is very much like in the Gironde district for the red wines. The grapes are crushed and fermented in vats and after five or six days the wine is drawn off and the murc pressed, the whole placed in casks for final fermentation in cellars and is not drawn from the lees until about February. It requires about four years before it is ready for bottling. The principal growths of red Burgundies are:

Romanee Conti (red and white)
Clos de Vougeot
Chambertin (red and white)
Richebourg
Musigny
La Tache
Clos de Tart
Nuits St. George
Beaujolais (red and white)
Pommard
Nuits
Volney
Beaune
Aloxe
Monthelie
Puligny
Corton
Macon (red and white)
Meursault (red and white)
Savigny
Auxey
Bas
Santenay—Haut
Noley
Cassagne.

Montrachet and Chablis are the leading white wines of the district.

Where white and red wines are made from the same (black) grapes they proceed as in champagne, by first pressing the grapes before they are vatted for fermentation and the murc is placed in the vats afterwards.

The Wines of the Cotes du Rhone

This section is along the left border of the River Rhone in the department of Drome. The wines grown there are of superior quality and many of them compare favorably with those of Bordeaux. The best among them are the red and white Hermitage, made from grapes known as the "Petite Sirrah" for red wines, and the Raussanne and Marsanne for white wine. The Petit Sirrah bears a very sweet, dark violet colored grape well packed; the Raussanne and Marsanne bear small white grapes. Wine making is done about the same as in Bordeaux.

The red Hermitage wines are of a very beautiful color and fine boquet.

Of the principal growths I will mention:

RED, Le Greffieux
" La Chantalouette
" Les Lands
" Les Burges
" Muret
" Le Meal
" Beaume
" Les Bessas
" Roucoule
" Guiognieres
" Cote Rotie
WHITE, Clairette de Die.

Well-known wines of the Department of Isere are:

RED, St. Saom
" La Terasse
" St. Chef
" St. Verand
" Ruy
" Jarrie
" Revention
WHITE, those of Condrieu.

The following are made from black grapes known as Terret Picpoule and Grenache:

ROSE COLORED, Tavel (very dry)
" " Lirac (very dry)
" " Chusclan (sweet)
" " St. Genies (sweet)
" " Roquemaure (dry)
RED, Orsan (dry)
" St. Laurent des Arabes (dry)

Another once famous wine adjoining the above district is the

Chateauneuf du Pape.

It is of intensely deep color, heavy bodied with a sweet, slightly bitterish taste.

On the right side of the Rhone are situated the vineyards of St. Peray, where the white dry St. Peray is made; as also the sparkling wine of the same name, mention of which was made in a previous article on champagnes.

The Wines of the South of France, Comprising the Departments of Herault, Gard, Aude and Pyrenees Orientals

The wines produced in this section are mostly sweet, containing a great deal of alco-

hol, both from nature (the grapes being very sweet when ripe) and by the addition of spirits at different stages to fortify them against spoiling. The grapes grown principally are the Grenache noir, producing a large blueish-black fruit; Muscat, Maccabeo, Malvoise and Rancio, the wines made from these bearing the same name.

Dry wine is made from the Carignane.

Muscat wine is made by placing the grapes on trays in the sun until they begin to appear like raisins; they are then crushed and pressed, which gives a must almost like a syrup, which is placed in barrels to ferment. The barrels are not entirely filled. After fermentation the wine is racked, becoming clear after the second year and has a decided muscat boquet.

In many other instances the wines, such as Malvoise, the grapes are handled with the greatest care to prevent them from becoming bruised, which would cause them to lose much flavor. The must from these is mixed with some wine spirits and allowed to ferment. After completion the wine is racked and more spirits added. A dry Malvoise is made by allowing a full fermentation, no spirits added.

The other sweet or liqueur wines are made by placing the must in pans over a fire until a scum rises, which is removed. The juice is then allowed to cool, afterward put in barrels with the addition of spirits and is racked every four weeks for six months, thus preventing fermentation.

Still another method is that of making the Grenache, where fermentation is suppressed by frequent racking, sulphuring the barrels very strongly and adding a little spirits at each racking, no yeast being allowed to remain, the wine being racked as soon as any has accumulated.

Most noted among the wines grown in this section are:

RED, St. Georges (sweet)
" St. Drezery "
" St. Chrystol "
" Vin Rancio "
" Picardin (dry)
" St. Gilles, spirituous (dry)
" Langlade (sweet)
" Florac "
" Costiers "
" Uchard "
" Jonquieres "
" Vauvert "
" Ledenon "
" Roussillon "
" " (dry)
RED Opoul (sweet)
" Salces "
" Monnai "
" Estargel "
" Frontignan "
" Rivelsaltes "
" " (dry)
" Malvoise (sweet)
" Maccabeo "
" Grenache "
RED AND WHITE, Muscat (sweet)
WHITE, Clairettes
" Blanquette de Limoux "
" " " (dry)
" Lunel (sweet)

Large quantities of the sweet red wines are exported as vintage Port.

The alcoholic strength of the different growths of wines of France are:

Bordeaux from 13½ to 17 per cent. proof spirit.

Burgundy (red) of the finer growths contain from 19 to 24 per cent. proof spirit; while the fine white Burgundy contains from 20 to 30 per cent.

Hermitage wines contain from 21 to 25 per cent. spirits.

White St. Peray as high as 27 per cent.

Some of the wines of the South of France contain as low as 10 and from that up to 30 per cent. of proof spirits.

Germany

While the wine growing area of Germany is quite small compared with other countries, it ranks with the first in the quality of some of its white wines produced along the banks of the Rhine. They are famous the world over and no high-class wine list is complete without either a Steinberger Cabinet, a Johannisberger Schloss, or a Marcobrunner.

The system of raising and making wine here is the same as in Bordeaux, and the principal vines grown are the Riesling, Traminer, Burger, Grosser Reuschling and Rulander. The black Burgundy grape Pineau are grown for red wine, but very little of the latter is made in Germany; they make mostly white wines.

The principal growths of the section known as the Rhinegan are:

White Steinberger
" Johannisberger
" Marcobrunner
" Rauenthaler
" Ruedesheimer
" Kiedricher Grafenberg
" Rothenberger

White Geisenheimer
" Hattenheimer
" Hallgartener Auslese
" Schiersteiner
" Winkeler
" Oestricher Auslese
" Erbacher "
" Eibingen
" Eltviller Sonnenberg
Red Assmamshauser
" Ingelheimer
" Heidelsheimer
" Kreutzberger
" Dattenberger
" Walportzheimer
" Ahrweiler
" Bodendorfer

At Hochheim the celebrated wine by that name is grown. It was one of the first Rhine wines known in England, where they applied to it the term Hock, by which all Rhine wines are now called, or rather, miscalled.

The principal wines from Hochheim on the Main are the

White Hochheimer
" Neroberger
" Kostheimer
" Wickerer

In the Rhine and Nahe Valley, well known growths are the

White Itzsteiner
" Schlossberger
" Scharlachberger
" Kausenberger
" Norheimer
" Monzingener
" Erbenburger
" Bosdenheimer

In the Rhine Hesse section the best known wines are:

White Liebfraumilch
" Niersteiner
" Laubenheimer
" Nackenheimer
" Bodenheimer
" Oppenhimer

The greater part of the above wines appear in the market as Niersteiner.

In Rhine Bavaria they raise the

White Deidesheimer
" Duerkheimer
" Forster
" Koenigsbacher, etc.

On the Main are the

Steinwein
Leistenwein
Moenchsberger
Aschaffenburger
White Eschendorfer
" Holburger
" Homburger
" Hoersteiner
" Karlburger
" Klingenberger and many others.

The best known Moselle wines are:

White Bernacastler doctor
" Braunberger
" Piesporter
" Graach
" Josephshofer
" Thiergaertner
" Odelsberger
" Olewig Neuberger
" Zeltinger.

The Saar Valley produces the

Kanzemer
Wiltinger
Oberemmeler.

In Baden the following wines are best known:

White Markgraefler
" Ihringer Auslese
" Clevener
" Klingelberger
" Hubberger
" Kirchberger
" Hemsberger and
Red Affenthaler.

Alsace Loraine:

White Rappoltsweiler
" Hunaweiler
" Osterberger
" Zahnacker
" Sultzmelt
" Chateau Salins
" Longeville, etc.

In this section they also make a straw wine, in the making of which the grapes are placed on straw after gathering them and left there until quite dry, almost like raisins, and then pressed. This makes a very sweet, but only partially fermented wine.

Auslese wines are made from over ripe grapes, the harvesters carefully picking all over ripe berries from the bushes and placing them in a separate receptacle as they gather the crop. These over ripe berries when pressed give a very heavy must similar to that described in making sauterne wines and gives a rather sweet liquorous product.

The Steinberger cabinet wines are made in a separate hall from the balance, the main presses being in an old chapel of what was formerly the Closter Erbach. A short distance

from this is the press hall for the cabinet wines, and close by is built the so-called cabinet, a cellar or vault above ground in which all the fine wines of this vineyard are kept. For this reason they are called Cabinet wines.

The alcoholic strength of the leading German wines range between 15 and 25 degrees of proof spirit.

Wines of Austria

Wine growing and making is an important industry in many parts of Austria, but it is owing to the fact that in some instances the wines are very poor and will not last that most of them are consumed at home. In some sections very good wines are produced, especially in the southern part of Austria the red wines are so dark and full bodied that when mixed with an equal part of water they still have the color and strength of ordinary Bordeaux wines, while in the less favorable sections they are extremely poor, rasping the tongue like the roughest cider. *"H. Vizetelly in Wines of the World."*

The principal grapes grown are the blue Portuguese and are said to have been imported from Portugal. The wines grown in Lower Austria belong to the better qualities and are well known throughout Europe, the leading ones of which are:

Red and white Voslauer
White Goldeck
" Gumpoldskirchner
" Klosterneuburger
" Weidlinger
" Nussdorfer
" Grinzinger
" Perchtolsdorfer
" Brunner and
" Riesling.

Of the above varieties the Voslauer is the best known. The market for these wines is Russia, Turkey, Egypt, Germany and England. The general character of Red Voslauer is like Bordeaux but stronger and rather more sweetish, while the white somewhat resembles white Burgundy. The white wines are made mostly from the Riesling grape and most of the wines are ready for bottling after three years.

Other wines of good quality are:

White Mailberger
" Haugsdorfer
" Guntramsdorfer
" Enzerdorfer
" Strausser
" Shiebbs
Red Matzner
" Merkensteiner
Red Falkensteiner and
" Schrattenthaler.

The principal growths of Styria are first the

White Lullenberger
" Wallershack
" Kaisersberger
" Grunauer
" Jerusalemer
" Radkersburger
" Schmitsberger
" Rittersberger
" Eichberger and others.

The above wines are made from the Malvasia and Mosler grapes and are rather sweet and syrupy, with a fine spirituous flavor. Some of the other wines are:

Red and white Marburger
Red Gonobitzer.

The Styrian Schiller wines (so called because of having a light red color) are:

Hochenburger
Schwanberger.

Mr. Vizetelli says there are some two hundred different kinds of wines grown in Styria, which differ in flavor, quality and time of ripening.

The wines of German Tyrol are on the average similar to the Bordeaux. I will name the

Red St. Magdealene
" Leitacher
" Hoertenberger
Red and white Salurner
White Terlauer
" Eppaner
" Kalterer
" Seewein
" Schloss Rametzer
" Kuechelberger.

Italian Tyrol produces large quantities of fine red wines from grapes known as the Burgundy, Cabernet and Portugese "imported" and Rassara, Gropello di Revo, Pavana and other "natives." Some of the wines of this section are the

Red Isera
" Calliand
" Ala
" Rovereto
" Ngrara
" Mezzolombardo
" San Michele
" Maizemino.

The names of some of the Moravian wines are:

White Poleschowitz
" Pollau
" Bratelsbrunn

Wihte Klentnitz
" Baumoehl
" Rauschenbruch
" Schattau.

Of Bohemia:

Red Melnicker.
Red and white Labin
" " " Trogslaver
" " " Berkowitzer
White Cerneseker
" Trojer

In Illyria they produce a deep red full bodied wine known as Sittersdorfer, others:

Stadtberger, a Schiller (light red) wine
Bigama, golden
St. Cancian, white

And the Picolit, a thick sweet straw wine, the latter is quite a favorite in Turkey and Southern Russia, to where it is extensively shipped.

Near Trieste are grown the

Prosecco, reddish yellow straw wine
Merzaminos, dark red
Refascos " "
Piantadella " "

Wines from this section do not grow old, most of them being used when less than a year old.

Dalmatia produces some very good wines, ranking above the average of Austrian wines. The grapes principally grown are mostly of Italian origin. Some of them are the Kadarka, the Crelenjack, the Plavec and Madrulj. All of them dark varieties. Among the white are the Vugava and Maraschino, a very sweet grape from which a sweet liqueur wine is made by that name (but this must not be mistaken for the liqueur by that name which is a distillation of cherries).

The Vugava wine is of a bright golden color, sweet and spirituous.

Cerljenacer, color and taste like Malaga
Madrina, deep red, sweet
Zlatarizza, rose color
Rusivica, deep red, sweet
Muscat di Rosa, white.

The latter from the Almissa Muscat grape, which gives delightful sweet wine of delicate rose scent. The Dalmatian wines are the most spirituous of all Austrian wines, in some years containing over thirty per cent. of proof spirit, the strength of the other wines ranging from as low as 12 to as high as 28 per cent. of proof spirits.

Hungaria

The wines of Hungaria have been renowned for many centuries. History states that the Romans introduced the cultivation of the vine about the beginning of the Christian era. Of the many excellent varieties produced, the Takey and Rust wines are the most famous, the former commanding a higher price than any other wine in the world.

Takey wine is made from several kinds of grapes, the Furmint or white Hungarian, the Weissling, the white Takey and white Malvasia. The grapes remain on the vine until they are in a shrivelled condition, and when gathered the perfectly dried berries are selected and placed in tubs with perforated bottoms. The grapes exude from their own weight upon each other. The drippings pass into a receptacle placed under the tubs. The liquid so collected contains a large amount of sugar. This is called essence. It passes through a very slow fermentation and contains but little alcohol. It must be very old before being ready for market, and is not considered fully matured until about thirty years old in the barrel.

Takey Ausbruch is made by adding to the must of the plump ripe grape a certain per cent. of dry berries. The wine made without any addition of dry berries is called ordinary wine; and where the grapes are pressed as they come from the vineyard (dry and plump together) is called natural wine "Szamorodni."

The imperial Takey grows at a small town named Tarczal and never appears in trade.

Among the wines of the first class I will mention:

Takey, essence, sweet white
" Ausbruch, sweet white
Ruster Ausbruch, sweet white
Menes Magyarat Ausbruch, sweet, red and white
Bakacsonyer Bratenwein, white
Somlauer Bratenwein, white
Szamorodnyer Bratenwein, white
Neszeling, table and dessert wines, white
Villany, like Burgundy, red
Adelsberger, dinner and dessert wine, red
Erlauer, light bodied, red
Szegzardi, table wine, red
Baraya, dinner wine, red
Stembruch, dinner wine, white
Ermellicker, Bratenwein, white
Eisenberger, dinner, white
Odenberger, sweetish, white
Somogy, red and white
Simonthurn, sweetish, red
Meneser, Ausbruch "like Port," red
Menesch, white
Magyarater, white
Karlowitzer, red
Tetenyer, slightly sweet, deep red

and many others.

The alcoholic strength of Hungarian wines averages from 18 to 28 per cent. proof spirits. Takey has from 20 to 25 per cent.

Wines of Spain

In Spain they do not have cellars in which to make and keep wine, but instead they have large buildings above ground with doors and windows. In these "Bodegas," as they are called, the wine is made and kept until it is sold. The wine has no protection from the sudden and sometimes extreme changes of temperature; it is no wonder, then, that many a butt becomes sick and has to be sent to the distillery to be turned into alcohol, which is the case in that country.

While wines are grown to a great extent all over Spain, the sections where this industry forms a most important item in their source of revenue are Jerez, Manzanilla, Malaga, Granada, Valencia and Terragona. Of these Jerez heads the list in producing fine sherries. In the other districts named they make, besides sherries, also white and red wines, both sweet and dry, some of them resembling those of Bordeaux.

Of the principal varieties of grapes from which sherry is made are the Mantuo Castellano, prolific large berries; the Polomino Medium, green color; the Perruno, small yellow, and the greenish white Pedro Jimenez.

In making wine they first place all the ripe grapes in a lagar (which is a trough of wood in which the wine is pressed) and dust them over with plaster of paris, which has the effect to neutralize the acid contained in the grapes. After this they are pressed. The weaker musts are then sulphured, which is done by filling a vat in the top of which is a sieve through which the must flows after being poured into the vat by a pump from below; the must flowing through the sieve spreads it like a shower and causes it to freely absorb the sulphurous acid. This is done to prevent the wine from becoming sour while still imperfectly fermented.

The barrels in which the must is placed are never entirely filled, but there is always a vacuum of several gallons. In the winter the wine is racked from the lees and afterward a certain amount of spirits added to each butt, the fine wines receiving much less than the common ones at this time. To the latter class Vin de Color is added, which is a quantity of must boiled down to one-fifth its original bulk in a copper kettle; this makes a brown liquid almost the consistency of thin molasses, with an unpleasant bitter taste. Quantities of this is added until the wine is of the desired color.

Sherry is naturally a dry wine, but as a large per cent. of the export trade demands some sweet and some slightly sweet sherry, Dulce is added in various proportions. This is a preparation made from the must of overripe grapes checked in its fermentation by the addition of a large quantity of strong spirits with cane sugar.

High class sherries are seldom shipped out of Spain. They use them principally in improving the new or more inferior qualities, which are exported.

The fine sherries are made of separately selected grapes, which are placed on mats to dry in the sun until they become shriveled and then pressed. This class of wine is neither sulphured, colored nor sweetened.

The terms used for the different stages of the wine is as follows:

Wine aged 1 year is "Vin dun Anno" or "Annadas."

From the 5th to the 8th year it is "Fino."

From the 8th to the 14th year it becomes Amontillado.

From 14th to the 20th year it becomes Oloroso.

They are graded according to quality as follows:

Palma is fine and dry.

Double Palma: same as above, but more developed.

Treble Palma: the highest grade, best of Amontillado.

Palo Cortado is Oloroso, having developed a fine perfume.

Double Palo Cortado: finer than the above.

Treble Palo: the finest Oloroso.

Raya is the third quality. It is in its natural state a good dry wine and is mostly prepared for exportation to England and America.

Dos Rayas is a common wine.

Tres Rayas, very poor, not fit to sell.

Besides sherries other wines of good quality are the

Gold colored Pajerete, full flavored, sweet
Red Tinto de Rota, natural dry
" Malaga, dry and sweet
" Tarragona, like Port
" Val de Penas, dry sub-bitter
White Val de Penas, sweet
Red Malmsey, sweet
" Muscat, sweet
" Valencia, sweet, used for Port
" Vin Raucio, dry natural
" Ojo de Gallo, light aromatic
White Imperial Blanco, light aromatic.

Alcoholic strength of Spanish wines are: the unfortified from 22 to 28 per cent.; others with spirits added range from 30 to 37 per cent. proof spirits.

In concluding the subject of Wines of Spain it may be well for me to explain the use of the term *Solera*, which we occasionally meet with, as in quoting "Private Solera," referring to quality.

After the wine has passed through the stage of development, we will say, some of it is Palma, double Palma, Palo or Raya. The dealer or merchant separates them; he takes the Palma, or, rather, Amontillado, and places them with others which he has of the same quality; and the same with all the other classes. Now if he has a hundred butts of Amontillado and some one buys twenty-five, he draws an equal quantity from each of the hundred butts to make up the twenty-five and then goes to the nursery, *Criadera* (the part of the Bodega where his wine lies until it shows quality) and selects twenty-five butts; or, if he has none of his own, then he buys of some other grower, some of the same quality, and proceeds to refill the butts from which he has drawn, thus keeping his Solera intact. They never sell an entire butt if it can be avoided, nor do they empty them. This has the effect to destroy the effect or individuality of any one year's vintage, the quality of the wine depending entirely on the kind and quality of grapes.

Wines of Portugal

As in Spain, wine is made and stored above surface, but the buildings are called Adegas instead of Bodegas. The system of making wine is also very much like the Spanish.

As a wine producing country Portugal holds a most interesting place, owing to the famous Port which has found its way to the markets of the world, England and its colonies being the largest consumers. Port is made both white and red; the former is mostly shipped to northern Europe, Russia and Scandinavia. The red when first made is of a deep color, but with age changes to a brownish purple.

The section known to produce the finest Port is the Alto Douro, and comprises the mountain slopes bordering on the Douro River. In some places the hills on which the vineyards are located are so steep that it is necessary for men to carry the must, after being extracted, to lower and more accessible places in goat skins; it is then placed on the backs of donkeys, who carry it to such places still farther down, where wagons are in waiting to take it to the Adegas. The soil is so poor and so little of it that nothing else could be raised but grapes; sometimes even they die for want of moisture in warm weather.

The principal varieties of grapes grown are the Alvarelhao, the Bastardo, the Touriga, the Gouveio and the Souzao. As stated above the general treatment of wines is the same as in Spain. The lagares (in which the grapes are placed to be crushed by the bare feet of men and are left to ferment before extracting) are principally of stone about six yards square. While it is said that the system of wine making could be improved upon in the Oporto district the fact remains that pure old Port wine is known to be one of the most wholesome stimulants for feeble persons.

Besides Port wines Portugal produces large quantities of other white and red varieties, many of them dry similar to Bordeaux, but very little of them shipped abroad on their own merits, principally because they will not stand travel. I will mention those of

The Province of Estramadura, the
- White, Lissubon, dry
- " Muscat Calcavella, sweet
- " Bucellas, good table wine.

The country surrounding Lissabon:
- White, Setural
- " Terma, light bodied, fruity
- Red, Colares
- " Barra-a-Barra
- " Faro
- " Lamego
- " Salarem
- " Moncaon
- Ruby tint, Monsao, slightly astringent
- Rose, Monsao, tart
- Golden, Monsao, sweet, acidulous
- Red, Arcas, slightly sweet and acid
- " Lamalonga, slight sweet, aromatic
- " Gouvio, full flavored
- " Malvasia
- " Conaifesto
- " Mouriseo
- Topaz, Villa Flor, spirituous, aromatic, both dry and sweet
- Red, Lavardio, dry
- " Azambuja, full bodied, tart, spirituous
- Pale, Torres Vedras, soft, sweet
- Ruby, Calvel, balmy perfume

And many others.

The alcoholic strength of the wines of Portugal varies from as low as eleven to forty per cent, proof spirits.

Wines of Madeira

The wines of the island of Madeira are no less famous than the Port, and have held their prominence for several centuries. The same method of wine making is followed there as in Portugal, the finest vineyard on the island belonging to the Royal family of that country. It is a very delightful wine, somewhat resembling Port, and their color is amber and pale red.

The grapes from which Madeira is made are the Malvasia, imported from Candia and Cyprus Islands. It is said that they make the best wine. Other grapes are the Vidogna, the Bagoual, the Muscatel and Alicante, all bearing white fruit. The black are the Batardo, the Negramal, the Ferral and the Tinta, all but the latter being used in making white wine. In former years the custom for improving the wine was to ship it as ballast on a long journey to warm climates, to the East or West Indies, this having the effect to hasten the development of the wine. Such wines would then be quoted in the market as Madeira twice passed the line; Madeira East India, etc. At present they use heated buildings with glass roofs, called estufas. The wine is fortified with spirits at different stages, without which it would be too weak to keep or travel. The following are the names best known in trade:

Bual
Malvasia
Sercial
Verdeihe.

Produced at Cama do Lobos, Campanario, San Roque, and Funchal, the latter being the principal port.

Wines of the Canaries

Formerly a great deal of the wine grown there was marketed as Madeira, but now they are principally sold as sherries to Central America and Brazil. It is on these islands where the once famous Sack, a light sweet wine, was raised, the expression having been taken from Sec or Secco.

Wines of Italy

Next to France, Italy is probably the most important wine growing country of Europe and some very fine varieties are produced there. The system of making wine in most localities is similar to that of France and Germany, to which large quantities are exported.

Some very fine wines of Northern Italy are those of the district of Piedmont, where they are called by the name of the grape from which it is made, some of which are:

Red Barbera, Table wine, dry
" Bonarda " "
" Fresa " "
" Grignolino " "
" Dolcetto " "

Wine made from a mixture of grapes is called:

Uvaggio.

Red Borolo is a heavy full bodied wine of excellent quality.

Red Nebbiolo Secco, dry table wine.

Lombardy wines, considered of rather poor quality. Well known growths from that section are:

Red Corvino dry
" Malvasia "
" Erbametto "
" Bordagno "
White Casalmaggiore, dry
Red Sassella, dry

In Venetia we find the following wines enjoying a good reputation:

Red Corvini, dry, rather harsh
" Valpolicelio, dry, pleasant table wine
Red and white Prosecco, dry
" " " Piccolit dolce, sweet
White Montu
" Aleonzo
Red Vini de Pasto
" Cesena
" Forli
" Rimini.

The finest wines in Italy are said to be grown in Tuscany, some of the best among them are:

Brilliant purple Montepulciano, spirituous aromatic, rather sweet
Red Asti, dry
" Chianti, dry, delightful table wine
" Pomino " " "
" Artimino " " "
" Carmignano " " "
Red and white Montalcino, dry, delightful table wine
Red Ripa, dry, delightful table wine
" Poggiosecco, sweet
White Nippozzono, dry
" Altomino "
" Castelruggero "

In the South of Italy the far-famed
Red and white Lacryma Christi, sweet
Red Falerno, rather sweet
" La Cryma Tiberii, rather sweet
" La Cryma di Castellamare
White Capri bianco, dry like sauterne
" Baja

White Furia d'Ischia
" Capo di Miseno
" Falerno Faustiana

and many other sweet and dry varieties. The La Cryma Christi is extensively made into sparkling wine and is said to be very popular in that country as such.

In Sicily many good wines are produced of which the best known are the

White Marsala, sweet, like Madeira
" Malvasia, sweet
" Moscato di Stramboli
Red Marsala, dry
Malmsey
Amber color Villa Solto, like sherry
" San Sidero " "
" Amareno " "
Red tawney Mont Matrissa, tonical flavor
" brilliant Santa Venera, soft, pleasant
Amber, Dacarella, sweet, sharp
Deep amber Cavallaro, dry
" " Albanello, slightly sweet, sharp
" " Alcantara, spirituous pungent

The alcoholic strength of the wines of Italy are from 22 to 24 degrees proof spirits in the North to as high as 29 to 30 in the South.

Wines of Switzerland

The best wines in Switzerland are grown at Neufchatel; they are the

Ruby color Cortaillod, dry like Burgundy
" " Faverge " " "
" " Boudry " " "
" " Concise " " "
" " Colombier " " "

From the Canton of Vaud the
White Deselay, fine, strong, aromatic
" St. Saphorin, dry
" Chebres, "
" La Cote, "

Among other rich wines are the
Red St. Prex, dry, highly spirituous
" Salvaquin " " "
" Gringet
Gold colored Aigle, dry, sub acidulous agreeable
Gold colored Yvorne, dry, sub acidulous agreeable
Gold colored Glacier, rich liqueur wine
Red Visp, dry, full bodied
" Baillio " " "
" Oberlander, dry
" Costamser, "
White Completer "
" Sieblingener "
Red Hallauer "
" Karthauser "

and others. The system of wine making is the same as in France and Germany. The alcoholic strength of Swiss wines ranges from 10 to 25 per cent. proof spirits.

Wines of Greece

Greece occupies a most interesting place among wine growing countries. In most instances the cellars are level with the ground, like in Spain, but the French system of wine making is most general. Owing to the semi-tropical climate great care is required to prevent formation of acetic acid. The white grapes must be pressed as rapidly as possible; and in making red wines the skins must be kept under the surface of the must, and, as far as possible, the air excluded.

Resin is applied to all wine made for home use. It is said that this is done to make the wine a protective against malaria fever; but the wines for export are unresined, especially those grown in the Islands Santorin, Cephalonia, Zante and the peninsula of Morea. I will mention some of the best known and most favored varieties:

St. Elie, pale, original flavor resembling somewhat fine Amontillado
Hymettus, rich ruby color, Burgundy flavor
Hymettus, white, ruby color, like Sauterne
Noussa, red, ruby color, dry fruity
Kephisia, red and white, decided boquet, delicate and dry
Patras, color and flavor like fine Port
Patras, white like Rhine wine
Mavrodaphne, a liqueur wine
Come, pale red, sweetish
Sautorin, red, becomes topaz with age
Night wine, a poetical turn for St. Elie
Sauto wine, delicious muscat made from partly dried grapes like straw wine; made in purple and white
La Cryma Christi, delicious, sweet like wine of same name in Italy.

The alcoholic strength of the wines from Greece ranges from 15 to 26 degrees proof spirits.

Excellent sparkling wines are also made in that country.

Wines of Russia

The wine production of Russia is very limited and is confined to the southern part, along the Black Sea; though it is said that in Caucasia wine has been produced for ages past and that the wines of Europe have their origin there. The best wine is produced in Crimea. The liqueur-wines are of a delicious taste and

boquet, and the red dry wines of a beautiful color and all contain a high per cent. of alcohol.

Sparkling wines like champagne are also made.

Vines principally grown there now are from Bordeaux, Burgundy, the Rhine, Austria and Hungaria.

The wines are named after the grape from which they are produced, like Sauterne, Burgundy, Riesling, Tokay, etc. The alcoholic strength of Russian wines averages from 14 to 25 per cent. of proof spirits. As a rule they do not fortify wines in that section.

Wines of Turkey and Roumania

Roumania produces some very good wines on the southern slopes of the Carpathian Mountains, resembling in quality the Hungarian and Southern Austrian products, being mostly white, of good reputation for delicacy of flavor and boquet.

Best known varieties:

White Croznovano
Red Vigue de Monsieur
" Jassy-Nicorestic
Dealul Mare, Tohanic Scharata and others.

Although the Koran prohibits the use of wine, there is nevertheless considerable produced in Turkey, its climate being most favorably suited for wine making, and before Mohammedanism took possession of the country centuries ago, in fact about the beginning of the Christian Era, the Romans derived large quantities of their best wines from what is now Turkey, especially the Islands of Cyprus, Crete or Candia and Malta.

But very little of the wines made there reach the outside market. One reason for this is that in the making of wine they have the custom of coating their wine vessels with resin, and also add mastic and turpentine to the must, which they claim is preventative against lung troubles; this gives it a most disagreeable flavor and a foreigner would consider it unfit to drink. This applies principally to continental Turkey.

Some of the wines produced on the Islands are quite pleasant. The industry is confined principally to the Christian population. The old-fashioned coned-shaped vessel is still used, which is partially buried in the ground.

In Candia is where the wines extolled by ancient historians, Diodorus and others, are grown. Some of them are:

Topaz, colored Passum, sweet
" Pramnian Malvasia, sweet

Fine Malmseys and Muscat wines are also grown on this Island.

On the Island of Rhodes grows the wine which was much favored by Byron, called Samian. It is a muscat. On Seiv grows the wine which Pliny praised over eighteen centuries ago. The wines grown near Smyrna and Jerusalem very much resemble rich Muscadines.

From Mt. Lebanon comes the

Red Vin doux Rosu, sweet rose tinted
Vino d'Oro, bright dry wine.

The Wines of Persia

The wines best known in ancient times in Persia were of Ariana, Bactriana, Hycrania and Margiana, grown on the slopes south of the Caspian. But the best there at the present time are those of Shiraz and Ferdistan. The wines in that country are made in amphoral-shaped vases holding a little more than a hogshead, glazed both in and outside, and are covered with mutton tallow. When ready for use it is put in large glass flasks, using wax and pressed cotton instead of a cork for a stopper. The wine dealers often mix Raki and saffron or extract of hemp to make it more quickly intoxicating; they also perfume the wine.

The best known wines of Persia are:

Red and white Shiraz, sweet
" " " Ferdistan, sweet
" " " Haneadan, sweet
" " " Tabris
" " " Teher and
" " " Kasbin.

Wines of Africa

It is said that before the advent of the Mohammedan religion wine was extensively produced along the entire North coast of Africa, but since then and up to the time that France began colonizing Algiers and Tunis, the industry was entirely destroyed. Now, however, the French are raising considerable quantities of good wines, principally from vines brought there from the South of France, the product resembling that of the mother country.

In Morocco what little wine is made is done principally by Jews. They apply the system similar to that of Southern Spain. Grapes are said to grow larger and sweeter there than most anywhere else. The wine is kept in large jars or vases and in goat skins.

In ancient times the Nile Valley produced large quantities of wine, considerable of which was shipped to Rome. They were those of Arsinoe, Mendas, Koptos and Mareotis; but since the reign of Islam only grapes and raisins are raised.

In Cape of Good Hope some very good wines are made. The industry began almost with the colonization under the Dutch, about the year 1650. They imported from different European countries the finest vines as well as expert vintners; the result was that for many years the Cape wines which found their way to the markets in Europe were much sought and brought good prices; but of late years, owing to large production and changes in English tariff laws, prices have fallen to a normal value. The principal wines produced are Sherry, Port, Madeira, Frontignac (so called for the reason the same class grape used and a similar method pursued in the making as in the countries from which the vine was brought); also large quantities of Cape Hock is made. But the most renowned from that section are the red and white Constancia, a sweet liqueur wine, and the Pontac, fruity and dry.

Wines of Australia

Vine culture in Australia is of comparatively recent date. Until the year 1840 the industry was not known there. At that time, however, vines were imported from France, Germany, Italy, Spain, Portugal and of the best from other wine producing countries, by the colonies, namely: Victoria, New South Wales, Queensland, South and West Australia. Since then the industry has grown rapidly and with gratifying results. The wines made there are of superior quality and many of them have gained considerable recognition of importance in European markets. Red and white, dry and sweet liqueur, as well as some sparkling varieties, are produced which are in most instances named after the vine or the locality from which they were imported.

The wines most favorably spoken of are the

Red Glenpora, dry
" Hermitage, dry like wine of same name in France like Medoc
" Cabernet, dry
" Burgundy, dry
" Irrewang, dry
" Kapunda, resembling young port
" Yering, dry delicate
" Sunbury, dry delicate
" Matavo, dry like port.

Tawney red Beaumont, soft, sweet, spirituous
Tawney red Tintara, strong alcoholic
White Riesling, dry like Rhine wine
Rich golden Pedro Jimenez, dry, pleasant
Light golden Temprano, dry, soft
White Highercombe, dry, sub acid
" Auldana, dry, like Rhine wine
" Carwarra, dry, like Sauterne
" Muscat.

The average alcoholic strength of Australian wines ranges from 16 to 28 per cent. proof spirits.

WINES OF AMERICA

Regarding the raising and making of wine in this country, it has been found, after many efforts, that European vines will not thrive east of the Rocky Mountains; consequently all grapes for wine making are native varieties found growing wild in various sections of the country, which have been improved by cultivation and hybridizing with foreign species.

It is said that wine was made in this country by Spanish settlers in Florida as early as 1565 from a native grape found in that section. But the first attempt to establish a vineyard was in the Colony of Virginia, about the year 1620, with vines and skilled growers from Europe. For a while it seemed as if their labors would be rewarded with success. Subsequent failure of the undertaking caused the promoters to accuse the growers of ruining the vines; but in later trials it was made evident that European vines can not be cultivated, except on the Pacific slope. The prevalence of the phylloxera east of the Rockies caused every attempt to fail.

Wm. Penn made many attempts in Pennsylvania; Swiss colonists tried in Kentucky and Indiana; the French in Tennessee, Ohio and Alabama. After failure in all of these very little was attempted until about 1826, when attention was called to the Catawba vine in Virginia, which was derived from the Northern Fox grape (*Vitis Labrusca*), one of the numerous species of vines growing wild, the most important of which is the *Vitis Vinifera* and grows in the old world from 55 degrees North to 40 degrees South latitude, and from which are derived the European varieties; in reality said to be a native of Turkey, Tartary, Greece, Persia and as far East as the Himalayas. There are instances in which the vine has attained trunks nearly three feet in thickness in warm climate. In this country the conditions are not so favorable except in California.

While many varieties are obtained from the propagation from seeds, the original varieties can only be perpetuated by grafting, cuttings, layers, or inoculation.

Wild species are most abundant in this country, the greatest number being in Texas; but

the Atlantic States are said to have more useful ones than any other part of the world, four of the eight varieties found in that section having given rise to valuable vines.

From the *Vitis Labrusca*, above referred to, which was found growing along the New England coast from Maine through the Atlantic states to Tennessee, and from Japan to the Himalayas in Asia, producing a large purple black berry with a musty or foxy flavor, are derived the Catawba, Concord, Isabella, Horsford, Clinton and many others. There is a belief that an Asiatic hybrid between the *Vitis Labrusca* and the *Vitis Rotundifolia* was the original *Vitis Vinifera*.

Vitis Bicolor, the blue or winter grape found from New York to Wisconsin and southward; it has a sky blue color and is smaller than the Labrusca.

Vitis Aestivalis, "summer grape" also "chicken grape" found growing in Virginia and south to Texas; small pale blue berries. From it was derived the Delaware, the Cynthiana and Norton's Virginia; the latter two are the most promising wine grapes east of the Rocky Mountains.

Vitis Riparia or "river grape" found all through the north from Canada to Colorado. The vines from this species are known to be proof against the ravages of the phylloxera. In view of this, large quantities have been shipped to France for stock on which to graft the finer wine producing varieties of the *Vitis Vinifera*.

The North Atlantic species *Vitis Cordifolia*, known commonly as the "frost," "chicken" or "possum" grape, grows from New York to Iowa, south to Gulf of Mexico; produces small blackish fruit.

Vitis Rotundifolia or "Muscadine" of the South, known also as the "Bullace" grape, the source of the Scuppernong, is the largest fruited species in this country. It is found growing from Virginia to Texas and from Japan to the Himalayas.

Other distinct species in this country are found to be local, such as the *Vitis Californica*, known as the "Vaumee" of the Indians, has large clusters; purple, rather pleasant fruit.

Vitis Caudicaus is the Mustang grape of Texas.

Vitis Arizonica, the canon grape of Arizona.

Vitis Caribaea, the grape found in West Indies and Eastern Mexico; also known as water withe.

Vitis Blaucon of the Sierra Madres in Mexico and Central America, and many others which it will hardly be of interest to mention.

Experiments have been made with all the foregoing species by hybridizing, with a view of thereby obtaining vines suitable for wine making and for table grapes, with good results in many instances. Especially in the past fifteen years has great progress been made in discovering grapes which prove desirable for both purposes. I will mention some of the most productive varieties suitable for wine making and for table use.

From *THE LABRUSCA*, we have:

THE CATAWBA: an abundant and reliable bearer; fruit of medium size, round and of a dark purple color; both good for wine making and a popular table grape; keeps well. When well packed they will keep until the latter part of January.

THE CONCORD: large well packed bunches of bluish black fruit, very extensively used for the table; they are today our most delicious grape for eating.

The COLRAIN: very sweet and light green with delicate bloom when ripe; has but one seed; not much known as a table grape but considered a good wine maker.

The DIAMOND: a large white grape about the size of the Concord; very juicy and free from foxiness.

The EATON: like the Concord but less sweet and not so foxy.

EARLY VICTOR: large white and juicy; fine eating grape and ripens quite early.

The GREEN MOUNTAIN: found in the Green Mountains of Vermont. Said to more nearly resemble the *Vinifera* species than any other native variety. It bears medium sized fruit, well filled bunches, greenish white when ripe; is very early, rather sweet and tender and free from foxiness.

The HAYES: medium sized, full bunches, greenish white when ripe, of fine flavor; good for the table.

HORSFORD: like the Concord, but ripens a little earlier.

The JUMBO: a large blueish black variety, bearing heavy bunches, being earlier than the Concord; pleasant eating and is therefore very popular in the New York market.

The KEYSTONE: large bunches and compact berries about the size and color of Concord, but skin more tough and keeps much better. It is said in cool temperature it will keep until latter part of February.

The MILLS: a very large compact bunch, round large black berry with blueish bloom; fruit firm and juicy, adheres well to the stem,

ripens later than Concord and keeps well.

NIAGARA: good sized compact bunches, fruit medium sized, white, rather sweet, pleasant flavor; good for the table but does not keep well.

The OSWEGO: large black tender fruit; keeps and looks better than the Concord.

The ULSTER PROLIFIC: medium sized bunches with fruit somewhat smaller than Concord; very sweet; good table grape and keeps well.

The VERGENNES: medium sized bunch, large black fruit, ripens quite late and is therefore desirable for market. It ships well.

WILLIE: large showy fruit, black, with thick skin; an excellent grape for wine making.

From *VITIS AESTIVALIS:*

The NORTON'S VIRGINIA: large bunches of compact fruit; small blueish black berries which are very sweet and pleasant; ripen quite late but adhere well to the stem; yield abundantly.

CYNTHIANA: like Norton's Virginia both in appearance and productiveness, but ripen a little earlier.

DELAWARE: small compact bunches of reddish purple fruit; berries rather small but are a most delicious table grape; they keep and ship well.

OZARK: large compact bunches with good sized black berries of rich taste; considered an excellent wine and table grape; ripens quite late and keeps well.

From *ROTUNDIFOLIA:*

The SCUPPERNONG: this vine cannot be successfully grown north of 35 degrees parallel of latitude. I am told that it is most productive when trained as for an arbor, and indeed it is the only way that I have seen it grow, each vine covering some fifty square yards over wooden frame work. It has numerous small branches, seldom having more than five large greenish white berries to a bunch. When ripe they spread large sheets of cloth or canvas, while with long poles the vines are lightly beaten from above, which causes the ripe berries to drop into the sheets; afterwards the berries are run through a kind of fan—a machine which blows away all leaves and dead wood found plentifully mixed with the berries by the peculiar process of gathering, and which must be removed before pressing. While these grapes are of a real pleasant taste and make good wine they cannot be used for the table because of the small bunches.

Other hybrid vines which are well known in some localities are:

MOORE'S EARLY: like the Concord, but several weeks earlier.

LADY GRAPE: white, a little larger than the Concord and ripens about ten days earlier. It has a rich sweet taste; is a good table grape.

POCKLINGTON: a very large white grape; it is hardy, a fairly good table fruit and ships well.

EMPIRE STATE: very much favored in the East. It has large handsome bunch, berries of medium size, white, with a rich sweet taste; ships well.

There are a great many other varieties, some of them old and well known; to mention them all would require too much space and be of but little interest.

* * *

The method of wine making in this country is exactly as in France and Germany for dry, still and sparkling wines; and the Spanish system is adopted in making such wines as resemble sherry and port, and for liqueur wines.

In many instances the name under which a native wine is placed on the market is the same as the vines from which the same has been produced, as Catawba, Norton's Virginia, Concord, Scuppernong, etc.; but more often they are sold under a foreign label of some wine to which it may bear a slight resemblance, as St. Julienne, Medoc, Pontet Canet, Burgundy, Derkheimer, Port, Sherry, etc.

It does seem that if any wine made in this country is of a quality which merits it being sold as similar to some foreign growth, it is surely worthy of having a name of its own, original with the surroundings where it is produced.

* * *

States where wine is extensively made are: New York, Ohio, Indiana, Michigan, Illinois, Virginia, North and South Carolina, Tennessee, Arkansas and Missouri. Of these New York State has probably made the greatest progress within the past twenty years. Mr. Bauder, of the Pleasant Valley Wine Company of Rheims Station, New York, says: "The advance in American wines during the last twenty years has been marvelous. A number of new varieties of grapes have been developed and old varieties discarded. The great complaint against American wines, on account of what they call foxiness, has largely disappeared, from the fact that, as we have improved the vine and the soil becoming older, much of the roughness is eliminated; and I venture the assertion that when our vineyards have become as old in cultivation as those in France our grapes will

be equally as good and perhaps some of them better."

* * *

Continuing, Mr. Bauder says: "Our sparkling wines are in all essential things a well made American champagne; and I venture the assertion that, had we started to make champagne two hundred years ago our wine would enjoy the preference which that of France does today.

"Production and sales have increased fivefold in the past twenty years and we find American wines growing more in demand every year."

In CENTRAL NEW YORK, where the Pleasant Valley Wine Co., The Urbana Wine Co., and a number of others have their vineyards, about ten thousand acres are devoted to the raising of grapes. The varieties grown are Concord, Catawba, Delaware, Isabella, Niagara, Norton's, Moore's Diamond, Ionia, Diana and a number of others. The Concord and Catawba form the bulk of the market or table grapes.

A large per cent of the finer varieties form the basis for the champagne couveé. Two hundred thousand gallons, or about one million bottles, are annually made into sparkling wine; the balance of the grapes are made into still wines, which are:

Catawba, white, dry
Catawba, rose tint, sweet
Concord, red, sweet like port
Sherry, white, dry and sweet

The CHAUTAUQUA grape belt is a strip of land in the extreme Northwestern part of the state, near Lake Erie; in this section grapes, mostly Concord, are raised for the market; and it is said that the Concord obtains a richer flavor in the Chautauqua grape belt than anywhere else in the country. The annual production amounts to from 40,000 to 50,000 tons, they having shipped as many as 3,500 car loads in one season.

Grapes are extensively raised in the HUDSON RIVER VALLEY, consisting of such varieties as Concord, Catawba, Empire State, Red Ulster, Elvira, Niagara, Delaware and others, nearly all of which are shipped to market.

The next state of importance is OHIO, along the coast of Lake Erie, including several islands. Varieties finding most favor are the Lady Grape, Martha, Worden (which is like the Concord), the Catawba, Moore's Early, Lady Washington, Pocklington, Delaware, Concord and others.

White and red dry wine and sparkling wine are extensively made. A large per cent of Catawba grown are made into sparkling wine in Sandusky, Cincinnati and St. Louis, Mo. The dry Catawba, made in NORTHERN OHIO and adjacent islands in Lake Erie, is *the best white wine* produced in this country, comparing very favorably with the better class of Rhine wines. The black grapes are extensively made into clarets and sweet wines, the latter sold as native port.

MISSOURI: The principal sections of this state where vineyards are planted for wine making are Herman, Augusta, Blufton, Booneville, on the banks of the Missouri River, and of late years grapes are beginning to be extensively grown in the south and southwestern parts of the state.

Until about twenty years ago Concord and Catawba were among favored vines and were largely planted in many vineyards, but it was found that they were not suited to that locality, and while they are still represented more resistant vines have in most places taken their places. Norton's Virginia, Cynthiana, Delaware, Herbemont (of large compact bunches having small deep purple berries with a delicious sweet taste), and a large number of hybrids derived from Texas and native Missouri vines compose the main stock.

Most of the grapes are used for wine making, of which a great deal is made, and some of which is of excellent quality, especially that made from the Norton and Cynthiana, resembling in every respect a first rate Red burgundy, a sample of the latter having been exhibited at the World's Fair, Chicago, under the name of *Black Rose* and received first prize among American red wines.

Wines of Missouri production are:

Red Concord (claret) dry
White " "
" Catawba "
Rose " sweet
White Herbemont, dry like Mauzanilla
" Delaware, dry like Rhine wine
Red Norton's } (*Black Rose*)
" Cynthiana } dry like Burgundy.

Also wines resembling port and sherry.

Sparkling Wines are made in Herman and in St. Louis, the latter, from the Catawba grown in Ohio, known as Cook's Imperial.

In NORTH CAROLINA, VIRGINIA, TENNESSEE and ARKANSAS a very pleasant white wine is made from the Scuppernong, which has some resemblance to dry Catawba. In MISSISSIPPI, TEXAS, KANSAS, MICHIGAN, INDIANA and ILLINOIS some grapes

are raised for the market. NEW MEXICO also raises grapes for the market. In this territory as well as in parts of Arizona, European vines are successfully grown.

CALIFORNIA: In this state we find that the European vine is grown successfully and but few American vines are planted.

Over two hundred years ago the vine was planted by Spanish monks in the section where now are Los Angeles and San Diego. The varieties brought over by them are still cultivated in old Mission Valley and country surrounding San Diego, where they are known as Mission grapes. Of late years, however, the phylloxera has been very destructive, and so far the only remedy has been to graft the European varieties on native or resistant stocks.

The vines most favored for wine making are:

For RED WINE:

"Cabernet Sauvignon" or "Cabernet," small black berries and bunches, juicy and sweet; the wine from it being very robust is often used for blending and improving milder varieties.

"Cabernet Franc" very much resembling the Sauvignon, but inferior.

"Beclan" small clusters but compact; berry small, black, thick skinned, makes a very choice red wine.

"Valdepenas," Spanish, makes a fine full-bodied claret of a high character.

"Petit Syrah," large clusters, berries of medium size, makes a choice red wine.

They have also "The Gamay," "The Pinot Noir," and many others, including "The Zinfandel." The latter is by far the most productive and is therefore planted to a very great extent in most of the vineyards. When properly handled it will make one of the most desirable red wines grown in this country.

For WHITE WINE.

"The Melon Blanc," the same from which white Burgundy is made in France.

"Cadillac," small white berry of medium bunches, very sweet; its high flavor makes it valuable for blending.

"Semillion," the same as from which Haut Sauterne and Chat Yquem are made of in France.

"Sauvignon Blanc," similar to the above.

"Reisling," same as from which fine Rhine wines are made.

"Savignon Verte," "Orleans Riesling," "Verte Longue," "Folle Blanche," and many others, including some of the most successfully grown grapes from all parts of the wine growing sections of Europe.

For SHERRY:

"The Palomina" from Spain is most popular; it is very prolific, makes a fine dry wine of good flavor.

"Formit," same as from which fine Hungarian white wines are made.

"Sultana," a delicate white seedless grape from which also the seedless raisins are produced.

Other white varieties, some of which are used in making sweet wines, are the "Clairette Blanche," "Muscat de Frontignan," "White Elben," also some varieties of American origin.

The foregoing is only a partial list of wine producing vines. I mentioned the varieties planted for that purpose only. While these would also be the best for the market they will not stand shipping. For this purpose different kinds are grown which are firmer and can be sent to most any part of the world. I have no doubt but that nearly every hotel man in the country knows some if not all of these varieties, as at certain times of the year one can find them for sale by the fruit dealers.

The most favored of these is the "Tokay"; it has very large bunches of pale red color, large oblong berries, quite firm, and is altogether of an attractive appearance.

"Black Cornuchon" has large bunches, the berries large, bluish black with lighter spots, ripens quite late.

"Emperor," has long loose bunches, large oblong berries of purple black color, ripens very late.

"White Cornichon," large loose clusters with oblong yellow berries, ripens late.

"Malaga," large bunches, berries long, oval, yellow, ripens early.

"Black Ferbara," medium sized cluster, berry round, black with a blue bloom.

"The Sultana," described above, "The Black Damascus," "The Black Morocco," and "Muscat," the latter a good shipping grape is also used in making Sweet Muscat and Angelica wine, and is one of the best raisin grapes; it has long loose clusters and large yellow berries, is very sweet and has a prominent flavor.

The principal wine producing districts of this state are:

In the southern part, Los Angeles, San Bernardino and San Diego, where large quantities of sweet or liqueur wines are made, which appear in the market as Angelica, Muscatel, Tokay, Sherry, Port, Madeira, etc. The dry wines made in this district are too heavy and contain too much alcohol. The sweet wines are

of a superior quality and in some respects resemble the original wine after which they are named.

Further North in the Napa and Sonoma valleys are the largest vineyards in the state, the climate being more moist and cooler. Dry wine, both red and white, are made. St. Helena, Santa Rosa, Cloverdale and Heraldsburg are the shipping centers.

The system of wine making in California; while conducted on a large scale, is the same as the most approved methods in France, and the quality in most instances is of a high standard, surely much better than the cheaper imported varieties from Europe.

The following are some of the favored products:

White Aliso, dry like Sauterne
" Gutedel, dry like Rhine wine
" Riesling, " " "
" Pineau Blanc, dry like Burgundy
" " Gris " " "
" Cresta Blanca " " Sauterne
Red Pineau Noir " " Burgundy
" Zinfandel " " Bordeaux
" Mataro " " "
" Barbera " " Asti
" Claret " " Bordeaux

and white, rose colored and red sweet wines as before mentioned.

In most instances the wine is given the name of the vine from which it is derived, but a great deal is also sold under foreign labels, or as the type of the same, like

Medoc Type
St. Julian Type
St. Estephe Type
Typo Chianti, etc.

Before the formation of the California wine association wines of that state were sold at prices which were ruinous to the growers, but now this is regulated by concerted action of the association. However, the prices of good native wines are still low enough that every family could afford to have a glass of this health-giving beverage with their dinner.

Most American wines are fully matured when two years old and very few of them will improve any more after being four to five years old.

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MEXICO: Some three hundred years ago the vine was brought from Europe into Mexico and there grown successfully; but the industry received no attention, and very little wine was made. Of late years, however, grape growing has received some encouragement under patronage of the government.

* * *

SOUTH AMERICA: In Argentina a great deal of wine is made from European vines and is said to be of very good quality; also Chili, Peru, Uruguay and Brazil in the Southern part some wine is made from European vines which grow in the temperate sections of South America successfully.

Alcohol

Alcohol is a product derived from fruits, grain and vegetables which contain glucose. The sugar is converted into alcohol by fermentation and then extracted by distillation.

All fruits in a ripe state are crushed, and when placed in a mild temperature will ferment without the assistance of any foreign substance. After the fermentation is completed, all sugar contained in such fruit has changed to alcohol and is ready for the still. The product obtained by passing through the still once is BRANDY, but by redistilling the same over again several times PURE ALCOHOL will result. When grain or vegetables, such as rye, corn, barley, potatoes, beets, etc., are to be used, the same must be first macerated and fermentation induced by the addition of yeast.

Alcohol forms the active or intoxicating part in all fermented beverages. When pure it should register 200 degrees, but it is very difficult to produce it perfectly anhydrous or absolute. Most alcohol we buy will register about 190 degrees or 95 per cent. pure.

Until the eleventh century, alcohol was not known in Europe. It is said that the Arabs were the first who knew the art of extracting it; and it was not until the early part of the eighteenth century that a French professor first found the way of making alcohol. It was not long afterward that it became the base of medicines and of liquors for the table. Since then the popularity of the same has increased with the pace of civilization. It is useful in many ways, and while its use is often abused, yet such cases are insignificant compared with the many ways in which it has proven beneficial.

Brandy (Cognac)

Brandy (Cognac) is a distillation from wine. By far the larger portion is being made in France, where, in the province of Charente, vast vineyards are cultivated, the product of which is converted into cognac. The valuation placed on wine in this district is according to the quantity of brandy that can be made out of it; in good years, for instance, about five bottles of wine will make one of brandy; in bad years it will take double the quantity. Dis-

tilling is begun immediately after fermentation is complete, and by the beginning of March the brandy is all made.

Brandy or *eau-de-vie*, as it is commonly called in France, is divided into five classes, namely:

FINE CHAMPAGNE is the best.

LITTLE CHAMPAGNE, second class.

LES BORDERIES OU PREMIERE BOIS, for third class.

LES DEUXIEMES OU BOUS BOIS, fourth class, and

TROISIEME BON BOIS, fifth class.

The town of Cognac is the most central shipping point, where also the prices are regulated once a month.

When brandy is first made it is almost without color and is quite disagreeable to taste; but with age it becomes darker, also assuming a sweetish and more pleasant taste.

The strength of brandy is from 106 to 130 degrees proof, or from 53 to 65 per cent. absolute.

Almost every large vineyard in this country, as well as in Europe, has a distillery connected with it for the purpose of converting to brandy such wines as will not answer for the market; also to distill the lees taken from the wine after racking.

OTHER FRUIT BRANDIES.

Other fruit brandies are:

KIRSCHWASSER, made from cherries, both wild and cultivated.

PLUM BRANDY, (Zwetschkenwasser), from prunes; made principally in Germany, Hungaria and Roumania.

CIDER BRANDY (apple brandy) and

PEAR BRANDY, made principally in Normandy

RUM and

TAFIA is made from sugar cane in the West Indies.

ARRACK is from sugar cane in the East Indies.

MARASCHINO, from cherries. Made in Zara.

GOLDWASSER, from grains, in Dantzig.

WHISKEY is from rye. corn, oats and barley. Made in Scotland, Ireland, United States and Canada.

RAKIA, from grapes perfumed. Made in Hungaria.

SCHIEDAM SCHNAPPS, (Gin), made from grains flavored with juniper berries. Made in Holland.

BRANDY, from beets; made in Northern Europe.

BRANDY is also made from lees of potatoes in Northern Europe.

AZAKA, ARZA, ARKA, made from mare's milk, in Tartary.

A BRANDY is made from the juice of the agave in Mexico and South America.

PEACH BRANDY, made from ripe peaches in the United States.

Liqueurs

Liqueurs and cordials are made by taking various aromatic herbs of which they may be composed, reduce the same to fine particles, and are then macerated with sugar, alcohol and water for several days until thoroughly digested, then distilled and rectified. The product is then treated with syrup and proof spirits, also the proper coloring. The usual strength of cordials is about 120 degrees proof, or 60 per cent. pure alcohol.

ABSINTHE is made from dried absinthe (wormwood), dried hyssop, balm mint, green anise, Chinese anise, fennel and coriander seeds. This cordial is made in several localities in France and Switzerland, and in each place it is made differently. In Switzerland is where it was first produced.

CREAM OF ANGELICA is made from angelica roots, angelica seeds, fennel, and coriander.

ANISETTE is made from green anise, star anise, coriander, fennel, and hyson tea.

CREME DE MOKA is made from coffee and bitter almonds.

PARFAIT AMOUR, grated skins of cedrats, grated skins of lemons and cloves.

CHARTREUSE GREEN is made from cinnamon, mace, lemon balm, dried hyssop flower tops, peppermint, thyme, costmary, arnica flowers, genepi, and angelica roots.

CHARTREUSE YELLOW. Similar to above, adding cardamon seeds and socctrine aloes.

WHITE CHARTREUSE is made from cinnamon, mace, cloves, nutmegs, tonka bean, lemon-balm-hyssop, genepi, angelica roots and seeds, cardamom, and sweet-flag.

BENEDICTINE is from cloves, nutmegs, cinnamon, lemon-balm, peppermint, angelica roots, sweet flag, and genepi.

TRAPPISTINE is from absinth, angelica, mint, cordamom, lemon, myrrh, sweet flag, cinnamon, cloves and mace.

EAU DE VIE DANTZIG is from cumin seed, caraway seed, celery seed, green anise, cloves and cinnamon.

KUMMEL is from cumin seeds, coriander and orange peel.

CREME DE MENTHE is from peppermint-balm, sage, cinnamon, ginger, and orris root.

MARASCHINO is from ripe, wild cherries, raspberries and cherry leaves.

CURACAO is from skins of oranges, cinnamon and mace.

VERMOUTH is made from absinth, gentian, angelica root, holy thistle, calamus, nutmegs, sliced fresh oranges, cinnamon, germander, elecampane, and sweet wine of Picopaul.

There are several varieties of VERMOUTH, each of which contain some different ingredients. The above are contained in the vermouth of Turin (Italian).

*Vintages

Year	Port	Claret	Champagne
1869	Fairly good, light; very few shipped.	Plentiful and very cheap; medium body; turned out well, and very useful to the English trade.	Fair quantity; good wine.
1870	Very. fine, rich and ripe; one of the best of the last half century: universally shipped.	Large yield of big wines, which have only recently begun to develop, and caused both Bordeaux and British firms to lose money.	Excellent wines, with good body.
1871	Wet vintage, thin, but clean.	Very light, but afterwards developed into fine wines.	Fair vintage as regards quality and quantity.
1872	Rather small, but fine flavor, and turned out very successfully.	More color than foregoing, and was originally more appreciated, but never showed much quality.	Ordinary vintage in both respects.
1873	Very large quantity, very good, with high color, dry as a rule; universally shipped.	Still more color, but turned out less successful than the two previous years.	Small quantity; bad quality.
1874	Small in quantity; good, light; not generally shipped.	Plentiful, good color without excessive body; very good wines.	Plentiful, very full-bodied and ripe; universally shipped.
1875	Plentiful, light, sweet and smooth; shipped by a few houses and developed better than expected.	Very abundant, elegant and cheap; in every respect a perfect Claret.	Abundant, lighter than the foregoing, but very useful.
1876	Very poor vintage; grapes did not ripen.	Fair color, but not good.	Fair quantity and quality.
1877	Better than foregoing, but not fine, and not shipped as a vintage.	Rather less color, light, useful, elegant.	Fair quantity and quality.
1878	Plentiful, very fine, big wines; shipped by all houses.	Rather full-bodied; very useful among cheap varieties; higher growths developed well.	Light and elegant; universally shipped.
1879	Small, but useful for lodge purposes; not shipped.	A thin, poor vintage.	Bad year.
1880	Medium color and body; not shipped.	Medium color, clean, useful as beverage wines, but not fine.	Good body and style, with elegance; shipped by all houses.
1881	Not big, but dry, clean wines; shipped generally and turned out well.	Full-bodied, rather coarse, and did not maintain early promise.	Fair quantity and quality.
1882	Small, but useful lodge wines; sound, clean; not shipped.	Very light and thin; wines affected by mildew.	Small quantity; bad quality.
1883	Similar to foregoing, but rather bigger.	Light; many wines mildewed.	Better than preceding year and not very high class, and prices very dear; shipped by several houses.
1884	Rich and of fine quality, although rather small in body; universally shipped; a great success in bottle.	Medium color; some parts escaped mildew, and better results obtained in consequence.	An excellent year of fine quality, with great elegance; have developed well; prices again high; shipped universally as a vintage.

VINTAGES—*Continued*

Year	Port	Claret	Champagne
1885	Rather small, but clean and sound; not quoted generally.	Light; mostly mildewed.	Light, but rather elegant; shipped by certain houses.
1886	Lacking both in quantity and quality.	More body than foregoing, but mostly tainted with mildew.	Full-bodied; many wines tainted with mildew; shipped by a few firms.
1887	Very good; fairly big; universally shipped.	Big, useful wines which appear to be now developing.	Rather light and elegant; shipped by several houses.
1888	Not abundant; small, sound, useful.	Light, elegant, originally cheap, and repaid bottlers well.	A poor vintage.
1889	Better than foregoing, but not big and not generally shipped.	Somewhat similar, but scarcely so popular.	Not a large yield; rather delicate wines of good style; prices high; universally shipped.
1890	Very good, rather light, fairly abundant, and universally shipped.	Full-bodied, very useful; give good promise.	Fairly abundant; useful, but not high class.
1891	Light, clean, useful; not shipped.	Light, elegant.	Rather limited quantity, thin.
1892	Rather better than foregoing, but only shipped by a few houses in limited quantities.	Medium color, not generally considered to be well succeeded; the vines of the higher-classed wines suffered very much from sirocco.	Limited yield, but exceptionally good quality; prices very high.
1893	Grapes suffered from mildew; thin, poor quality; not shipped.	Very abundant, with good body; certain to be useful as beverage wines, but too early yet to speak of the higher growths.	Very abundant and good; cheaper.
1894	Small yield, medium quality.	Much less in quantity; not particularly well succeeded.	Less succeeded than the foregoing, but sound; prices lower.
1895	Grapes mostly gathered in the wet; very few good wines made.	Quantity not large, but grapes ripened well, and the new wines show some promise.	Moderate quantity, but promises well; prices low on account of heavy stocks, and many wines
1896	Fairly abundant; good quality; has been universally shipped as a vintage, turning out well.	Very abundant; wines clean and with good body and color.	Quantity small; grapes gathered in wet weather; wines thin and green.
1897	Quantity short, but some good wines made.	One of the smallest yields of recent years; quality, as a rule, bad.	Moderate both as to quantity and quality, but better than preceding year.
1898	Quantity shorter than foregoing, owing to drought, but some good wines made; quality irregular.	Quantity limited, although in excess of 1897, especially in classed growths; quality expected to turn out good.	Quantity better than anticipated, and quality, expected to be good.
1899	Quantity fairly abundant; quality irregular; shipped by some houses, but not fine.	Abundant, and are expected to become fine.	Limited yield, but young wines bid fair to turn out well.
1900	Quantity good; wines mostly light, but clean.	Exceptionally large quantity; the quality promises to be only moderate.	Large yield of sound wines, which promises well.

VINTAGES—*Continued*

Year	Port	Claret	Champagne
1901	Irregular in quality; not shipped as vintage.	Fairly plentiful, but owing to wet weather are lacking in body and color.	Quantity limited; wines thin, owing to excessive rain.
1902	A certain quality of useful wine made, but not shipped as vintage.	Quantity small; wines light and of poor quality.	Yield small and quality very moderate, owing to wet.
1903	Yield small and quality moderate; best results obtained in lower Douro.	Yield again small; quality useful, without pretension to figure as vintage wines.	Yield below average; very useful for ordinary purposes; not likely to be shipped as vintage.
1904	Large yield, but wines somewhat lacking in body; fair color, good flavor.	Quantity large; wines at present show good body and color.	Plentiful; grapes gathered in good condition and practically certain to be shipped as vintage.
1905	Fair quantity, wines unevenly somewhat green.	Fairly large yield; wines light, but much improved since the vintage.	Medium in quantity and quality; uneven owing to mildew in many vineyards.
1906	Quantity less than 1905, a few good wines made.	Rather small yield; both red and white wines expected to turn out well.	Fair average quantity; quality expected to turn out good.
1907	Moderate yield wine; deficient in saccharine and body owing to rain at time of vintage.	Fairly large quantity; wines light, but useful.	Good wine made at commencement; but rain set in, spoiling quality of wine made later and greatly reducing yield.
1908	Good quantity and quality wines; show good body and color; one of the best vintages in years.	Quantity not large; wines have fair color and bouquet and promise well	Quantity small and quality not satisfactory.
1909	Quantity small; quality below average.	Quantity small; wines light in body and color; but agreeable; late gathering the best.	Quantity small; wines lack body.

*The foregoing list of vintage wines is reliable. It is from the "Book of Prices" of W. A. Taylor & Co. of New York, and the Jefferson Importation Co. of St. Louis.

An Illustration of Frank G. Warden's Method of Control of His Eight Hotels.

Frank G. Warden, who operates eight hotels located in Ohio, Indiana, Illinois and Alabama, and who receives daily a detail statement from each of his managers to such a fine point that he knows, perhaps better than if he were present in the several houses, the true condition of the business, has things so systematized that he is able to determine very closely the maximum earning capacity of each house. For illustration of his methods, the accompanying figures show the basis of his control of his bars (the figures varying according to the geographical location and class of trade of the several houses). Goods are issued to barmen at approximate retail value. The issues and bar receipts figures should be about the same; if not, there is investigation as to reason why: (See opposite page.)

APPROXIMATE RETAIL VALUES, OR
The amount that certain goods should bring over bar:

NAME.	RETAILING AT	SHOULD BRING OVER BAR.	
Bulk whiskey	10c per glass	1 gal.	$ 7.00
Bulk whiskey	15c or 2 for 25c	1 gal.	10.00
Whiskey	15c or 2 for 25c	1 full qt.	2.50
Whiskey	15c or 2 for 25c	1 bot.	2.00
Beer	5c per glass	1 bbl.	28.80
Beer	5c per glass	½ bbl.	14.40
Beer	5c per glass	¼ bbl.	7.20
Port wine	10c per glass	1 gal.	4.00
Gin	15c or 2 for 25c	1 gal.	10.00
Gin	15c or 2 for 25c	1 bot.	2.00
Blackberry	10c per glass	1 gal.	8.00
Rum	10c per glass	1 gal.	8.00
Rhine wine and others, 5 bot. to gal.	10c per glass	1 bot.	.75
Brandy and all drinks retailing at 20c; (5 bot. to gal.)		1 bot.	3.50

The following goods are from time to time issued to the bar, of which you herein find the cost price and selling price:

Name.	Retailing at	Cost.	Selling Price.
1 gal. Rye	10c	$2.00	$ 7.00
1 gal. Large	15c; 2 for 25c	2.85	10.00
1 gal. Bourbon	2 for 25c	2.00	10.00
1 gal. Gordon gin	15c	2.25	10.00
1 gal. Gin	10c	2.00	7.00
1 bot. Sherry (5 to gal.)	10c	.30	.75
1 gal. Port	10c	1.50	4.00
1 bot. Blackberry	10c	1.50	5.00
1 bot. Hennessy brandy	15c	1.29	2.00
1 bot. Hennessy XXX	20c		2.50
1 bot. Plymouth gin	2 for 25c		2.00
1 bot. Tom gin	15c; 2 for 25c	.80	2.00
1 bot. Large (4 to gal.)	15c	1.00	2.50
1 bot. Boonekamp		.80	.80
1 bbl. Weideman	5c	7.00	28.80
1 bot. 1890	15c; 2 for 25c	1.00	2.50
1 bot. Three feather	20c; 3 for 50c	1.33	3.00
1 doz. ½ pt. flasks		.25	.50
1 doz. Weideman	10c	.55	1.20
1 doz. Budweisser	15c	.88	1.80
1 doz. Blue Ribbon	15c	.80	1.80
1 bot. Seltzer	25c	.09	.25
1 bot. Dom. ginger ale		.08	.25
1 bot. Black and White	15c; 2 for 25c	1.08	2.50
1 doz. splits Apollinaris	15c	1.14	1.80
1 bot. Claret (5 to gal.)	10c	.85	1.50
1 bot. Vermouth, It		.55	.55
1 bot. Vermouth, French		.65	.65
1 doz. Consumers	10c	.55	1.20
1 doz. Hosters	10c	.55	1.20
1 bot. Lithia water		.25	.75
1 bot. Old Crow (5 to gal.)	15c	.88	2.00
1 bot. Geneva gin (4 to gal.)	15c	1.33	2.50
1 bot. Scupernong	10c	.55	1.00
1 gal. Cabinet rye	10c	2.00	7.00
1 bot. Apricot brandy (5's) pony glass	15c	.65	2.00

Name	Retailing at	Cost.	Selling Price.
1 doz. Nipsale	15c	1.25	1.80
1 bot. Iron brew		.08	.25
1 bot. Hunyadi water		.18	.35
1 bot. Creme de Menthe, pony glass	15c	1.00	4.00
1 bot. Sp'g Garden rye	15c	.88	2.50
1 doz. Stout	25c	2.00	3.00
50 Arle kind cigars	5c	1.75	2.50
25 Preferencia	10c	1.58	2.50
50 General Arthur	10c	3.15	5.00
1 doz. Splits white rock	15c	1.08	1.80
1 doz. Bass ale	25c	2.00	3.00
1 gal. Jockey Club	3 for 25c	1.75	5.00
1 bot. Gordon gin	15c	.78	2.00
1 bot. Overholt (4 to gal.)	15c	.87	2.50
1 doz. Pop		.25	.60
1 bot. Cherries		.75	.75
1 bot. Dry Catawba		.34	.75
1 bot. Can. Club (5 to gal.)	15c	1.05	2.00
1 qt. Mumm's		2.50	4.00
1 pt. Mumm's		1.33	2.00
1 pt. Mumm's, split		.75	1.00
1 pt. White Seal		1.33	2.00
1 qt. White Seal		2.50	4.00
1 pt. Sparkling Burgundy		1.28	2.00
1 qt. Peacock Sauterne		.66	1.50
1 bot. Sweet Catawba		.33	.75
1 bot. Old Charter		1.00	2.00
1 bot. Oscar Pepper		.75	2.00
1 bot. King W'm Scotch		1.48	3.00
1 bot. Sloe gin		1.17	1.50
1 bot. Muscatel		.33	1.00
1 bot. DeWar Scotch		1.00	2.50
1 bot. Old Key rum		1.17	2.50
1 bot. Seagram		1.00	2.50
1 bot. Mt. Vernon		1.13	2.50
1 bot. Cardinal		.90	2.00
1 bot. Juniper gin		.75	2.00
1 bot. Kummel		.75	2.00
1 Split Red Raven		.10	.15
1 bot. Domestic champ., pt.			1.25
1 bot. Ushers' Scotch		1.00	2.25
1 bot. Irish whiskey		1.00	2.00
1 bot. Imp. ginger ale		.13	.25
1 bot. Haut Sauterne		.50	1.00
1 bot. St. Julian		.42	1.00
1 bot. Rock and rye		.50	2.00
1 qt. Sherry wine		.35	1.00

Illustration of the Bailey System of Keeping Track of Bar and Wine Room, Showing a Simple and Effective Method of Securing Information as to Receipts, Issues, Inventory and Percentage.

In THE HOTEL MONTHLY for September, 1899, we printed a system of keeping track of the bar and wine room, devised by Fred J. Bailey, at that time manager of the Windermere Hotel, Chicago. This article attracted a great deal of attention because of the simple and satisfactory method of determining the percentage, detecting leaks and affording continuous and almost instant information regarding stock on hand, the value of each article handled, and of the stock as a whole, both in Bar and in the Wine Room. In one small book, now commonly known as THE BAILEY BOOK, and in another small book (an ordinary day book), which he calls THE BAR ACTION, all of this information is contained. There have been so many requests for us to reprint this article that we take pleasure in doing so at this time, making but few changes from the original article. The figures in the illustration are fictitious, of course, and serve only to convey an idea of how the system works.

The Bar Stock Allowance

The BAR is allowed so much stock to do business with, enough so that there is very little likelihood of having to send to the Wine Room oftener than once a day, and that only when the Daily Requisition is sent in. The Bar is furnished a list of the articles, with the quantities of each kind, and it is inventoried at the selling price. The barman is supposed to watch his stock closely, and by his Daily Requisition to keep it replenished, so that the Stock Value averages the same every day after the Requisition is filled.

Instead of taking an Inventory of the Bar in connection with the Wine Room stock, the manager considers the Bar Stock as entirely separate, and it does not figure in the Wine Room statements. He keeps track of the bar by counting the packages at frequent and uncertain intervals and seeing that the quantities on hand compare closely with the quantities allowed.

A broken package is considered a whole package.

An allowance of, say, ten per cent, is made in favor of the barman for broken packages when a Cash Value Inventory of his stock is taken; but as the Stock in Bar runs about the same all the time, it does not need a frequent "Cash Value Inventory," the fact that the "Count" of packages is right, sufficing for reasonable requirements.

For convenience of illustration we give the following as the BAR WORKING STOCK, the number of packages of each allowed, and the estimated selling price of each package; or, rather, what each package is expected to return in cash:

BAR WORKING STOCK.

		Selling price per package.
8	Marquette rye	$2.50
8	Reserve bourbon	3.00
8	Tom gin	2.50
72	Budweiser	.15
12	Pepsin ginger ale	.15
6	Pontet Canet—qts	2.00
12	Pontet Canet—pts	1.00
12	Cresta Blanca—qts	1.00
12	Cresta Blanca—pts	.50
72	Red raven splits	.15
36	Apollinaris—qts.	.30
36	Apollinaris—pts.	.20
24	Seltzer	.10
1	Maraschino	1.50

Daily Requisition on Wine Room

Illustrations of the BAR REQUISITIONS on Wine Room, daily, for the week ending Saturday, July 8. (These Requisitions, itemized, are entered in the Wine Room Stock-Receipts-Issues Book and by Day's Totals in the Bar Action Book.) The barman has nothing to do with the extensions and footings, that is done in the Wine Room, for convenience in making the Weekly and Monthly statements:

BAR REQUISITIONS ON WINE ROOM.

July 2, 1899.

		Selling price.
4	Rye	$10.00
48	Budweiser	7.20
6	P. Ginger ale	.90
4	Pontet C.—qts	8.00
6	Cresta B.—qts	6.00
36	R. Raven splits	5.40
12	Apollinaris—qts.	3.60
24	Apollinaris—pts.	4.80
		$45.90

July 3, 1899.

3	Bourbon	$ 9.00
4	Tom gin	10.00
36	Budweiser	5.40
3	P. ginger ale	.45
2	Pontet C., pts	2.00
3	Cresta B., qts	3.00
6	Cresta B., pts	3.00

48 R. R. splits..... 7.20
6 Apollinaris, qts..... 1.80
12 Seltzer 1.20
1 Maraschino 1.50

$44.55

July 4, 1899.
6 Rye $15.00
2 Bourbon 6.00
2 Tom gin 5.00
24 Budweiser 3.60
3 Cresta B., pts..... 1.50
24 R. R. splits..... 3.60
6 Apollinaris, qts..... 1.80
12 Apollinaris, pts..... 2.40

$38.90

July 5, 1899.
2 M. Rye .....$ 5.00
1 Bourbon 3.00
24 Budweiser 3.60
6 P. ginger ale..... .90
3 Pontet C., qts..... 6.00
24 Apollinaris, qts..... 7.20
12 Seltzer 1.20

$26.90

July 6, 1899.
3 Bourbon .....$ 9.00
1 Gin 2.50
36 Budweiser 5.40
3 P. ginger ale..... .45
3 Pontet C., qts..... 6.00
24 R. R. splits..... 3.60

$26.95

July 7, 1899.
6 Rye $15.00
2 Bourbon 6.00
3 T. gin 7.50
36 Budweiser 5.40
4 Pontet C., pts..... 4.00
3 Cresta B., pts..... 1.50
18 R. R. splits..... 2.70
6 Apollinaris, qts..... 1.80
24 Apollinaris, pts..... 4.80
12 Seltzer 1.20

$49.90

July 8, 1899.
24 Budweiser .....$ 3.60
6 Pontet Canet, pts..... 6.00
3 Cresta B., pts..... 1.50
24 Red Raven splits..... 3.60
12 Apollinaris, qts..... 3.60
6 Apollinaris, pts..... 1.20

$19.50

A Good-Natured Criticism

[In preparing this illustration of the Bailey System (before revision by the author) we elaborated somewhat on Mr. Bailey's books and received a good-natured criticism for our pains. For instance, in illustrating the Requisitions itemized we extended against each item both the cost and selling price (extensions supposed to be made in the Wine Room). "That's where you've done a lot of figuring to little purpose," said Mr. Bailey. "What it took you half an hour to ascertain can just as well be got at in half a minute, thus:

Stock on hand July 2.....$317.17
Plus purchased during week... 119.72

$490.89
Deduct stock on hand July 9.. 373.00

Gives the net cost of issues...$117.89

"This itemized cost price takes time, means increased detail and cuts no ice on my system, if the weekly balance is made properly. One can extend the daily bar requisition at any time for his satisfaction to learn exact cost to fasten a leakage; but it is misleading to include it as an explanation of the workings of the system."]

The Bailey Book

Mr. Bailey uses a book, the leaf of which measures 11 inches wide by 14 inches long. It is ruled off into eleven vertical columns, each of these bisected with a vertical line. It is ruled with fifty horizontal lines, one line for each day of the month, with special red ruled lines to separate the weeks. [In the illustrations (pages 190 & 191) the dark horizontal lines indicate red lines.]

It will be noted that each column is headed with some particular article of stock, as "Marquette Rye," "Reserve Bourbon," "Tom Gin," etc. Immediately under the heading are two red lines, the top line for entry of quantity of stock on hand at end of the previous month; the second line for the value of stock on hand at end of previous month. Down the page at intervals of seven lines, are two red-ruled lines for entering the quantity and value of each article of stock on Saturday night, or whenever the Week-end inventory is made. For convenience of illustration we will say these lines represent Sunday. The dates are entered in the column at the extreme left for the left hand page, and at the extreme right for the right hand page. The days, as the first, second, third, fourth, etc., are entered in to fit the particular month. For instance in the dates entries shown in the illustrations, the first day of the month happens to be Saturday and the second day of the month is Sunday. The

July 1899

COPY	TOTAL	.75 MARO RYE	.80 RES. BOURBON	.80 TOM GIN	.7 BUDWEIS'R	.7 PEPSIN GINGER ALE	1/8 QTS. PONTET-CAN	.55 PTS. PONTET-CAN				
YEAR'S COUNT		240	18	14	160	26	36	25				
VALUE	326.70	180.00	18.00	11.20	112.00	18.20	36.00	13.75				
1		4	2		24							
COUNT		236	16	14	136	26	36	25				
VALUE	317.90	177.00	16.00	11.20	95.20	18.20	36.00	13.75				
2		4			48	6	4					
3			3	4	144 36	3		2				
4		6	2	2	24							
5		2	1		72 24	6	3					
6			3	1	36	3	3					
7		6	2	3	144 36	36		4				
8					24			6				
COUNT		218	5	28	268	44	26	13				
VALUE	163.50		5.00	22.40	187.60	30.80	26.00	7.15				
9		6	12 2		48	6						
10		2		2	48	-	3	24				
11		2	3	2	24	3		6				
12												
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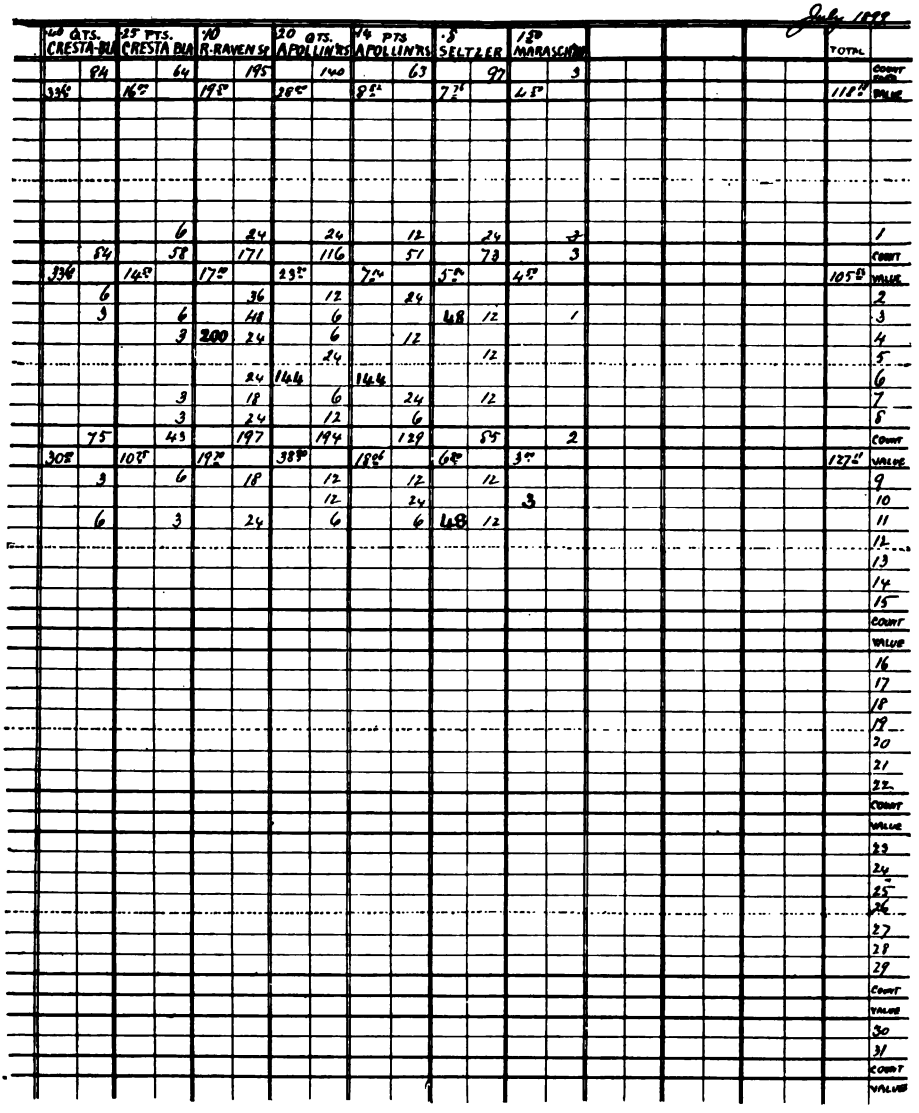
29												
COUNT												
VALUE												
30												
31												
COUNT												
VALUE												

ILLUSTRATION OF A FOLIO PAGE OF THE BAILEY RECEIVING-ISSUES-INVENTORY BOOK FOR WINE ROOM STOCK. (THE DAMAGED FIGURES IN "TOTAL" COLUMN IN ABOVE ILLUSTRATION SHOULD READ $245 89.)

eighth day of the month is Saturday again, coming directly before the week's total figures. Sunday is the 9th, and so on down the page.

* * *

Note the entries in the column headed Tom Gin. The .80 in box with Tom Gin means "cost 80 cents a quart." The 14 on the first line indicates 14 quarts on hand at the end of the previous month; and 11.20 on the next line means 14 quarts at 80 cents is $11.20. All the issues are entered on the right hand side of each column. Thus there will be noticed no issues of Tom Gin on the first of the month; consequently the value in Sunday inventory (July 2) was unchanged from the Brought Forward figures. On the third of the month four quarts were issued to the Bar. On the fourth of the month two quarts were issued to the Bar. On the fourth of the month, also, there is an entry of twenty-four quarts received into the Wine Room stock. On the sixth of the month one quart was issued to the Bar; on the seventh of the month, three quarts. By footing up the issues it will be seen that there were ten quarts issued during the week. Now, by adding the twenty-four quarts received on



the fourth to the fourteen quarts on hand the previous Sunday, making thirty-eight quarts in all, and deducting from this the ten quarts issued, leaves twenty-eight quarts on hand Sunday, the 9th. Twenty-eight quarts at 80 cents is $22.40. Thus we have the Inventory Figures and Issues and Receipts all together on the same page.

By adding the Value figures across the page you have the sum total value of the different value figures on that page. And this item is entered in the left hand column (as shown in the illustration page 190) as $245.89. For the right hand page the "total value" figures are entered in the right hand column. (See illustration page 191) as $127.11.

* * *

By copying these totals onto a blotter, from the several pages necessary for the entire wine list, and footing them up, the GRAND TOTAL of STOCK ON HAND value is ascertained.

These figures should compare with the regular inventory figures.

For convenience of making entries, a PURPLE guide line (indicated by a dotted line in the illustration) is always Wednesday; so that no counting of lines up or down from the Sundays, or tracing any line from the date column across the page, is necessary in making "middle of week" entries.

In making entries in the goods received column it is well to have these figures in red ink, or something different from the issues column entries. It serves to keep the narrow columns of figures distinct and prevents any possibility of confusion. The "quantities" entries in the illustration (receiving columns) it will be noticed are in heavy black figures, for the purpose of giving an idea how much a different style of figure simplifies the system for reference purposes.

* * *

The writing in of the headings and the days of the month can be done in less than half an hour each month.

* * *

The itemized Daily Requisitions (see page 188) are distributed in their proper columns and date lines in the Stock-Receipts-Issues Book; (BAILEY BOOK) likewise the Purchases as per itemized invoices (see Bar Action) will also be found correctly distributed. With the aid of this book, together with the requisition blanks, the memoranda of invoices and the cash receipts of the Bar, it is an easy matter to get at any desired information quickly and satisfactorily. For instance, to find percentages:

Getting at the Percentages

The PERCENTAGE on GROSS PROFIT is arrived at by subtracting the Cost Price of the Issues ($117.89) from the Cash Receipts of the Bar ($255.90), and dividing the remainder by the Cost Price of the Issues, thus:

Bar receipts.....$225.90
Net cost of issues..... 117.89

117.89)138.01(117. per ct

These figures are reduced for the NET PROFIT showing by subtracting all the fixed charges of operating the Bar from the above Dividend figures before dividing by the Cost.

The Bar Action Book

The above illustration of the second book of his system Mr. Bailey explains as follows:

You will find it necessary in order to give full value to system to show the working of the SECOND BOOK which is in control of Wine Room-Issues-Receipts Book, as well as Bar Action and Weekly and Monthly Bar Statements.

If you take a small journal ruled book (petty cash book I use) and enter Daily, opposite given dates, the amount of Issue in one column, on same line in next column you have a space for the same day's Bar Receipts, when they come in. There you have at a glance on one page THE WHOLE BUSINESS; ISSUES AND RECEIPTS AT THE END OF MONTH BY DAYS.

Every Sunday you line off in RED and totaling you have Weekly Issues and Weekly Receipts to handle in your Balance with the Wine Room Stock for Weekly Balance.

PURCHASES.

Opposite page as you open book you have a page to enumerate the Purchases During Month, which, lined off in red ink at end of week, gives New Stock Added in dollars and cents.

Starting out each week you head new entry, simply for convenience as memoranda, the Amount of Stock in Wine Room in money.

I use in this way two pages of book a month.

BALANCES.

Back of book I use for Balances.

Monthly Balance differs only in that I include Bar Room Stock, which, being a fixed amount, might as well be included weekly.

On WEEKLY BALANCES the amount of *Stock on hand end of week* deducted from *stock on hand at beginning of week, plus the purchases* gives TOTAL COST OF ISSUES. Thus in an instant you have at end of week what you may have spent half an hour a day in figuring out for no special advantage. A COMPARISON OR MENTAL ESTIMATE OF REQUISITIONS AND BAR RECEIPTS DAILY OUGHT TO CONVINCE AN INTELLIGENT MANAGER HOW THE BAR IS GOING—therefore the book headed BAR ACTION.

One can figure out a Daily Requisition as often as he pleases, but the Weekly Balance shows exactly what he is after, concisely and quickly.

Keeping up this BAR ACTION BOOK takes no more time than to write down the figures from Requisition and Cashier's Daily Report.

Bar is governed by selling prices and Wine Room and results by value of Stock on hand.

There can be no mistake in these results except of a clerical kind; and all mistakes may be run down by a careful examination of Stock Book at any time.

I regard this SECOND BOOK as of quite as much importance as the Stock Book and as "supplementary" to it.

You can thus throw away your Stock Books as fast as filled; and a thirty-cent Statement Book will give you a year's record of your entire Bar transactions IN DETAIL, DAILY AND WEEKLY AND MONTHLY, AT A GLANCE.

It condenses your work in the Stock Book, shows where each item came from and at what

time. (I also keep the Billiards separate on same line and page as Daily Workings of Bar.)

The Bar Action Book

July, 1899.

BAR PURCHASES.

**July 1, stock on hand*	*$390.15*	*(Sat.)*
July 2	*$371.17*	*(Sun.)*
July 3, 4 doz. Seltzer	$ 3.84	
July 3, 12 doz. Budweiser	10.08	
July 4, 2 doz. Tom gin	19.20	
July 4, 200 R. Raven splits	20.00	
July 5, 6 doz. Budweiser	5.04	
July 6, 12 doz. Apollinaris, pts	20.16	
July 6, 12 doz. Apollinaris, qts	28.80	
July 7, 3 doz. P. gin ale	2.50	
July 7, 12 doz. Budweiser	10.08	
		$119.72
July 9, Stock on hand	*$373.00*	

July, 1899.

BAR ACTION.

	Selling Price.	*Bar Receipts.*
July 1	$38.20	$40.50
July 2	45.90	48.20
July 3	44.55	36.10
July 4	38.90	25.15
July 5	26.90	29.20
July 6	26.95	50.25
July 7	49.90	20.25
July 8	19.50	46.75
	$252.60	$255.90

*Italics indicate red ink entries.

BALANCE.

Week Ending July 9, 1899.

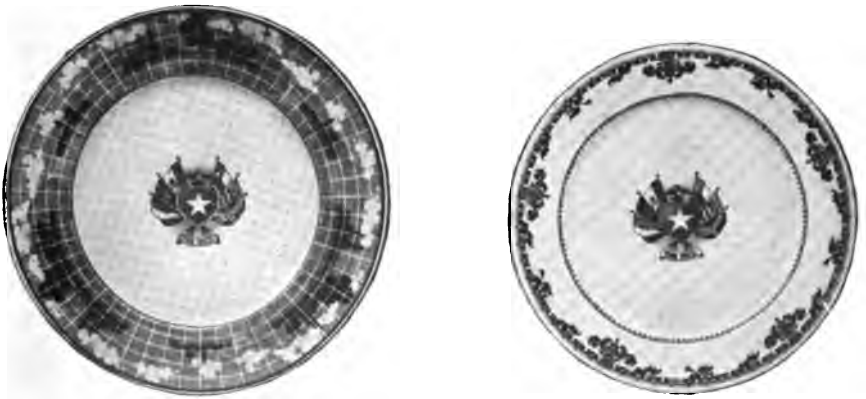
Dr.

July 9 To stock on hand	$373.00	
To Bar Receipts for week	255.90	
		$628.90

Cr.

July 2 By stock on hand	$371.17	
July 9 By purchases during week	119.72	
By salaries	30.00	
By license	10.00	
		530.89
Net profit		$98.01

(Or eighty-three percent on the cost of the issues.)



SERVICE PLATES, THE RICE, HOUSTON—PICK'S LAMBERTON.

BIN No. 27 — Mumm's. Qts

Date 1910	FIRM	Quantity	Price		Credit	
Jan 12	Grommes & Ull	144	432	00		
Mar 8	" "	72	216	00		
Apl 14	" "	120	360	00		
June 2	Hannah & Hogg	288	864	00	9	00

FACE OF STOCK CARD, SHOWING GOODS RECEIVED

A Simple System of Wine Room Accounting that Affords Ready Reference to Date, Quantity and Value of All Goods Received and Issued; Also to Quantity and Value of Stock on Hand

The Illinois Athletic Club of Chicago, James T. Clyde, manager, have adopted a rack and card system for keeping track of the Wine Room, the goods received, issued, and continuous inventory.

The rack used is the double standard type of the H. M. rack and card system for front office accounting, and the cards measure 4 inches wide by 4¾ inches deep. The rack has pockets to hold the cards and these pockets are numbered to correspond with the bin numbers. For each pocket there are two cards, one of a red color, known as the Stock Card, the other of manilla color, known as the Daily Issues Card. The stock card is utilized both face and reverse sides, as shown in the accompanying illustrations. The face is used for entering goods received, the entries on the illustration self-explanatory. The reverse of the stock card is used for statements of issues of each month, the figures taken from the daily issues card. The illustration is self-explanatory.

The daily issues card is ruled for thirty-one days, the horizontal line opposite each day divided into five spaces, four of these for entering the quantities as issued, and the fifth for the total issues for the day. The illustration (see page 197) shows the total issues of Mumms quarts for the month of June to be 216 quarts. This entry is shown opposite July 1, on the reverse of the stock card, where it was posted the first of the month when a new card was substituted for the daily issues of July.

In use the stock card stands in the rack behind the daily issues card.

BIN No. 27 | Munn's Ale | COST PER $3.00

Date 1910	Inventory	Received	TOTAL	Issued	On Hand	Value	
JAN.	60		60	40	20	60	00
FEB.	20	144	164	108	56	168	00
MAR.	56		56	30	26	78	00
APRIL	26	72	98	44	54	172	00
MAY	54	120	174	120	54	172	00
JUNE	54		54	32	22	66	00
JULY	22	285	307	216	91	273	00
AUG.	91						
SEPT.							
OCT.							
NOV.							
DEC.							

REVERSE OF STOCK CARD, SHOWING MONTHLY INVENTORY

This system of wine room accounting is inexpensive and labor saving, the cost of operation after the first installation being merely nominal.

The illustration of the rack (see page 196) shows a section of six pockets. The name of the wine, written on the card, is exposed over the top of the pocket.

This rack is kept in Mr. Clyde's office as a daily inventory for ready reference as to stock on hand, quantities used during the day, week, month or year, together with a notation of cost price changes.

An inventory sheet that can be conveniently used for this system is a ruling with the bin numbers printed on, and space opposite each number for name, size of package, quantity, cost, and total cost.

This system will also be adapted for the Store Room and Cigar Stocks at the Illinois Athletic Club.

The Art of Drinking Wine

By H. V. Bemis

To know how to drink wine belongs only to a cultivated taste; to know how to tempt guests to indulge in it with pleasure belongs only to the host gifted with rare tact and artistic discrimination.

A painting from the hand of a master must be placed in a favorable light, and with appropriate surroundings to set off its excellence; the most beautiful woman despises not the art of enhancing her charms by harmonious auxiliaries or by judicious contrasts.

There is, in the same manner, an art and a science in drinking celebrated wines.

After studying the menu, one can decide on a choice of wines, and on the order in which they are to be served.

The following rules should be observed:

With fish, white wines.

With meats, rich red wines.

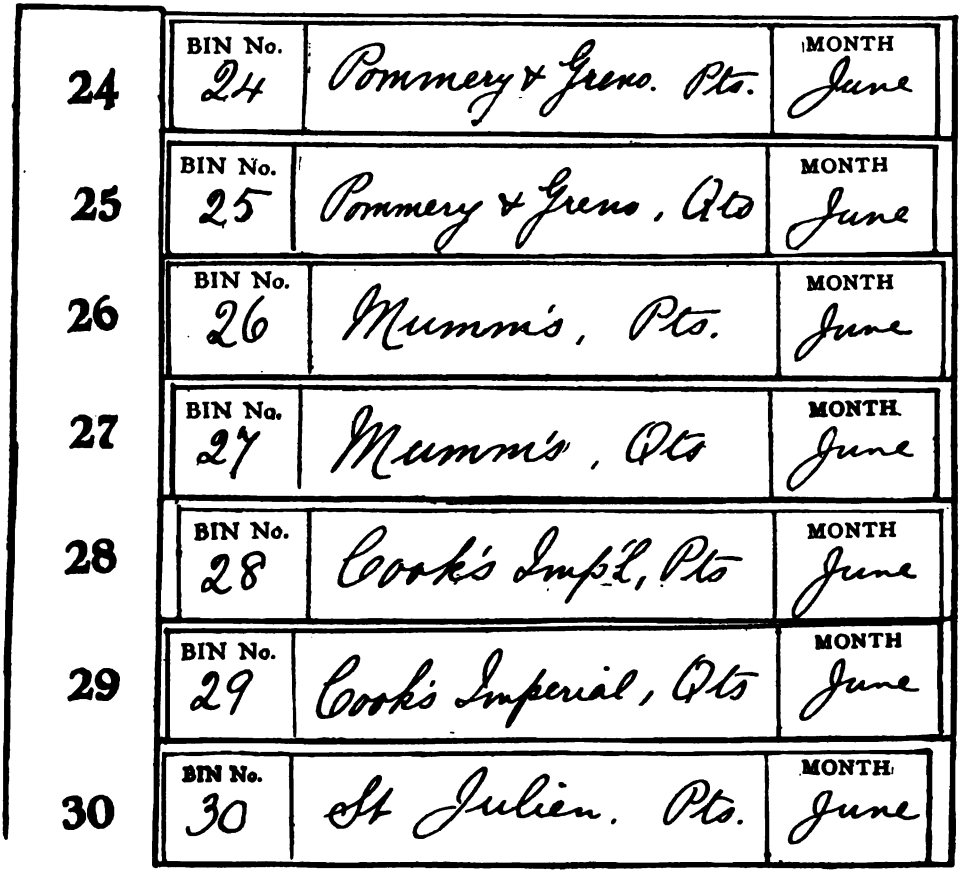


ILLUSTRATION OF THE BIN NUMBERED RACK (SEE PAGE 195)

At the conclusion of the repast, the oldest red wines.

After the dessert, white, sweet and sparkling wines.

In regard to the gradation of red wines, the rule is to commence with the newest and least celebrated.

We shall see how these rules are followed by a generous liver:

A few spoonfuls of soup, by their agreeable warmth, prepare the palate and stomach to fulfill their wholesome functions; a drop of golden Madeira or of old sherry, gives these organs all the necessary activity.

With the oysters, which are followed by the fish, come the fine Moselle and Rhine wines, and the white Bordeaux or white Burgundy wines, half dry or sweet, far preferable to Champagne frappe. When the fish and oysters are removed, so are these wines.

When meat is on the table, the proper accompaniment is the red Bordeaux wine, mellow and rich, clad in resplendent purple and with a perfumed bouquet.

With canvas back, mallard and teal duck, richer meats—roast beef, wild boar, roebuck—is served excellent, heady, rich red Burgundy.

When midway in the feast, the guests have arrived at that satisfactory stage when the stomach, still docile, manifests no further desires; when the taste prepared by a judicious gradation of sensations is susceptible of the most delicate impressions, the noble red Bordeaux wines make their triumphal entry, and the "maitre d'hotel" proudly announces their illustrious names: Chateau Margaux! Chateau Lafite! Chateau Latour! Chat. Haut Brion! Chat. Larose!

After these wines, one can enjoy sweet sauternes and quaff a few glasses of foaming champagne.

BIN No. 27 — Mumm's. Ots — MONTH June

Date					Q'nt'y	Date					Q'nt'y
1	1	2			3					For'd	128
2	1	3	12	7	23	17	2	1			3
3	2	1	2	2	7	18	1				1
4						19	1				1
5	2	1	2		5	20	2	1	5		8
6	14	2	1		17	21	2	14	2		18
7						22	3	2	3		8
8						23					
9	2	2	4	1	9	24					
10	2				2	25	2	5	16		23
11	1				1	26	1	1			2
12	2	6	22		30	27	1	4			5
13	1	1	2		4	28	2	1	4		7
14	3	1	3		7	29	4				4
15	8	2	1	4	15	30	6		2		8
16	1	1	3		5	31					
				For'd	128					Total	216

ILLUSTRATION OF THE DAILY ISSUES CARD (SEE PAGE 194)

BURLEY GLASSWARE FOR THE ADOLPHUS, DALLAS.

BURLEY GLASSWARE FOR THE ADOLPHUS, DALLAS.

BURLEY GLASSWARE FOR THE ADOLPHUS, DALLAS.

Wine Room and Cigar Room Accounting

The Rulings Designed by John Tellman for His Use in the Planters and Jefferson Hotels of St. Louis.

....191.... 399

No.	NAMES	Wines Liquors	Cigars	Provisions	Expense Articles	Sundries	TOTAL

Receiving Book: This book is handled in the office of the store room. Every invoice is properly copied for future reference. There is the ledger folio and date column on the left and regular journal columns on the right side, aiding the bookkeeper in distributing the amounts. Leaf measures 10 x 16 inches.

Bar 1. Issues. **January, 1912.** **299**

					Champagnes 1-35								Total	Price	Amount	
	Qt	2	1	3	2	3	4	1	4				20	2.95	59	00

Bar Issue Book: This book contains the issues from the wine room to the bar. Each page is ruled for one month. Each day's issues are placed in the columns and totaled at the end of the month. Then this total is entered in the issue column of the wine room stock book; and after adding to the stock on hand on the first of the month the goods which have been received, and deducting from this the above mentioned total of the issues, the balance on hand at the end of the month is left. The leaf measures 8x14 inches.

Wine Room Stock: The above is an illustration of our wine room stock book, which

				January						February						March						
Book No.	Champagnes.	STYLE	PRICE	On Hand	Receive	Total	Issued	Balance	Amount	On Hand	Receive	Total	Issued	Balance	Amount	On Hand	Receive	Total	Issued	Balance	Amount	On Hand
1	Pommery & Greno Vin Sec	Qt	2.95	23	12	40	20	20	59 -	20												
1	" " "	Pt	1.55																			
2	" " Vin Nature	Qt	2.95																			
2	" " "	Pt	1.55																			
3	Cliequot Brut Gold Label 1898	Qt.	2.80																			
3	" " " " 1898	Pt.	1.50																			
	'Rhine Wines.'																					
125	Johannisberger Schloss Vin 1895	Qt	5.00																			
126	Steinwein in Bocksbeutel	Qt	1.35																			
126	" " "	Pt	.75																			
126	Rheinberger Cabinet 1893	Qt	1.50																			
	'Bulk Goods.'		-																			
500	Sherwood Rye	Gal	2.85																			
	'Mineral Waters.'																					
290	Apollinaris	Qt.	.17																			
290	"	Pt	.12																			
290	"	Spt.	.9¢																			
	Total								734													

runs twelve months to the folio. It measures 38 inches across and is 14 inches deep. It is the most convenient method of keeping accurate stock that I have ever used. It is self-explanatory so far that each month has its division, beginning first with the column on hand, to which the column received is added, giving the total; the issues are entered in the next column, leaving balance on hand. This is done on the last day of the month. One only needs to transfer the names of the wines and liquors once in twelve months.

WINE ROOM ISSUES. (Daily)

June 1 — 1912

Cost $	Cost ¢	GAL.	QTS.	PTS.	½PTS.	Stock Number	Selling $	Selling ¢
5	90		2			1	9	00
5	00		1			125	10	00
4	20		2	2		126	7	50
2	85		4			Sherwood Rye	8	00
4	75		10	10	20	290	9	50

Daily Wine Room Issues: This sheet is filled out every morning by the bartender on watch and sent to the wine room for requisition. The first column contains the cost of the

liquors at wholesale, then follow the Gal., Qts., Pts. and ½ Pt. columns, then the column for the name or number of the wine wanted, and finally the column for the selling price of the bar. The issues indicated on this sheet are distributed daily in the bar issue book. The sheet measures 6 by 11 inches. (The requisitions only are written by the bartender. The cost figures are carried out by the bookkeeper.)

CIGAR REQUISITION

Jefferson HOTEL Date June 1 1912.

COST		QUANTITY	NAME	SIZE	RETAIL	TOTAL AM'T	
17	10	100	Carolina	Perfectos	25	25	00
30	75	100	Romeo & Juliet	Fancy Cabs	50	50	00
$47	85					$75	00

Cigar Requisition Sheets (Daily): This sheet contains the number of cigars of various sorts and sizes sent from the humidor to the cigar stands. The cost price and the retail price is figured out by the bookkeepers and totals of each requisition are entered in the cigar issue book for the monthly report. The size of the sheet is 6½ by 9½ inches. (The money figures on illustration are put in by auditor. The person making the requisition writes in only the quantity figures.)

This trademark is known wherever there are good hotels and restaurants. It is the cover design of The Hotel Monthly, published at Chicago. The Practical Hotel Steward was first printed in serial form in The Hotel Monthly.

	Date		Cost Issues			Retail Price		Sales	Date		Cigars			Gum
Stock on Hand	4/ 12		942	89		1380	20	AB Gaines	4/4		26	15		
Issues	4		160	02		244	10	Planters Hotel Co	4/3		242	83		2 38
	8		120	09		174	65	Ollie Potts	4/		1	60		
	4		178	22		267	50	" "	4/		1	60		
	4		149	92		214	40	Planters Hotel Co	4/		87	50		1 85
	7		134	75		375	-	Commissary	4/7		1	95		
	8		226	96		297	20	"	4/22		1	77		
	10		145	66		210	60	Planters Hotel Co	4/19		88	74		2 27
	15		131	91		221	25		Total		552	17		6 50
	17		114	50		215	15							
	21		147	29		201	65							
	25		142	66		208	50							
	27		84	11		110	20							
			2761	88		4062	38							
Stock on Hand 4/ 12			552	96		1377	38							
			1813	92		2685	-							
Credit A & O 60-12						84	60							
Cash and Estimated Receipts 41%			1813	92		2600	40							
Cash Receipts						2499	35							

Cigarstock Time Report

Stock on Hand 4/ 12			7011	29		
" Purchased			1557	65	8569	24
Stock on Hand 4/ 12			6192	11		
" Sales			552	17		
" Issued Cigarstand			1822	99	8568	27
						97

Monthly Cigar Issue Book: The above report represents one month's transaction on the cigar stand. There are columns for the dates of the issues, also for the cost value of same, and for the retail price, that is, the estimated price for what we expect the issues to be sold. The size of this book is 10x13½ inches. (Reserve stock in humidor is entered in recapitulated form in lower right-hand corner—only the value of said stock given.)

COMMISSARY DEPARTMENT
DAILY STATEMENT

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Stores Issued to Cafes,
" " " Kitchen,
" " " Pantry,
" " " B. Shop,
" " " Employes,
" " " Bar 1,
" " " Bar 2,
" " " Bar 3,
" " " Sales,
" " " Miscellaneous,

Expense Issued to Steward's Dept.
" " " Office,
" " " H. Keeper,
" " " Laundry,
" " " Eng. Room,
" " " Barber Shop,
" " " Bars 1, 2, 3,
" " Cigar & News Stand,
" " " Miscellaneous,

Stationery and Printing Issued to Office,
St. Dept.

Ice Issued to St. Dept.
" " " Office,
" " " Bars,

Average Wages, Kitchen, No.
" " Cafes,
" " Bars,
" " Store Room,
" " Mechanics,
" " Printer,
" " Engineers & Watchmen,
" " Coal and Porters,

Total,

No. of Checks Issued,

Average Value,

Daily Statement of the Commissary Department: This report is made every day by the commissary bookkeeper and shows the transaction of the issues in almost every section of the hotel; also the wages scale and the number of employees, and such other information as necessary to impart to the auditing department. The sheet measures 5½x14 inches. It is self-explanatory.

RETAIL BUYING OF BEEF[1]

From the U. S. Department of Agriculture, Farmer's Bulletin 527, Experiment Station work, LXXIV.

In a previous bulletin of this series[2] market classes and grades of meat were described. An understanding of the meat-trade requirements enables the stockman to judge the carcass yield and the quality of his animals. The breeder, by processes of selection, endeavors to produce a product which shall approach as near as possible an ideal type, and he recognizes the utility of the finished beef product as an important factor in his breeding operations. The practical feeder likewise requires an intimate knowledge of the market requirements of meat, and no doubt serious financial losses have often been experienced through a lack of knowledge of the proper degree of fatness and hence the amount of food required for each class to enable it to be sold to the best advantage. Thus the study of market requirements as to different wholesale cuts of meat has been given prominent yet by no means undue consideration.

As a contrast to this, the study of the relative proportion of the different kinds of meat in the retail cuts and the cost thereof on the basis of actual food value has been given very little attention in spite of its importance, to which the current high prices of beef have added a special significance. As L. D. Hall and A. D. Emmett, of the Illinois station point out, precise knowledge of the final market product into which beef cattle are converted is essential to both the producer and the consumer of beef. The consumers have to deal directly with the market and have occasion almost daily to make use of information concerning the relative values of different retail cuts. To buy meat intelligently it is necessary to know the nature of the cuts, especially with reference to the proportions of lean meat, fat, and bone they contain, and the food value of meat from different parts of the carcass.

A large majority of meat consumers have no knowledge whatever of these matters, but make their selections of meat solely according to habit or fancy. In fact, but little accurate data along this line have hitherto been available to those who wished to buy meats on a rational basis. As a result, a few well-known cuts are greatly in demand, and the remainder of the carcass is a "drug on the market." To such an extreme has this condition developed

[1] Compiled from Illinois Sta. Bul. 158.
[2] U. S. Dept. Agr., Farmers' Bul. 435, p. 16.

that a portion of the carcass (loins and ribs), forming only about one-fourth of its weight, represents nearly one-half of its retail cost. In view of the large place which meat occupies in the American diet, amounting to nearly one-third of the average expenditure for all food, the importance of an intelligent understanding of the subject on the part of the consumer is readily apparent.

Not only are the foregoing statements true of meat producers and consumers as individuals, but it is highly essential to the entire beef-cattle industry, on the one hand, and the economic welfare of the beef-eating public on the other, that a more intelligent understanding of the different cuts of meat be acquired by consumers generally. An increased demand for those portions of the carcass which are now difficult for the butcher to dispose of would contribute largely toward a more stable condition of the trade and thus enable the producer to operate with greater confidence and economy. At the same time it would effect a tremendous saving to the consumer himself by more nearly equalizing the market values of the various cuts and by enabling the retailer to operate with a smaller margin of profit.

In the experiments at the Illinois station, three each of choice and prime steers from the university herd were slaughtered and determinations made of (1) the relative proportions of lean, visible fat, and bone in each of the retail and wholesale cuts of beef; (2) the chemical composition and nutritive value of the boneless meat of the various wholesale cuts; and (3) the net cost to the consumer of the lean, the gross meat, and the food nutrients in each cut at current market prices.

The relative cost of the lean and of the total meat in the straight wholesale cuts at market prices is shown in the following table:

Cost of lean and of total meat in the straight wholesale cuts at market prices.

Straight wholesale cuts.	Wholesale price per lb. of cut.	Cost per lb. of lean in cut.	Cost per lb. of total meat in cut.
	Cents	*Cents*	*Cents*
Loin	18.5	31.6	20.5
Rib	15.0	27.1	17.5
Round	11.5	17.8	13.9
Chuck	9.5	13.7	10.8
Plate	8.0	15.8	8.7
Flank	8.0	22.0	8.0
Fore shank	5.0	10.5	8.4

The net cost per pound of lean is, in general, greatest in the cuts which command the highest prices, and vice versa. The flank is an exception to this rule, and the chuck is more economical in this respect than the plate. Referring to the last column, it is also observed that the more expensive the cut the greater the cost per pound of visible fat and lean combined, the flank being the only exception. From these figures it is apparent that food values of beef cuts do not correspond to their wholesale market prices, and that the cheaper cuts are by far the most economical sources of both lean and fat meat. On the whole, the different cuts vary more widely in net cost of food ingredients than in market price per pound of gross meat. The following discussion tends to confirm these statements.

The manner of cutting and the location of the different retail cuts are shown in the illustration.

RETAIL CUTS.

Loin Cuts.—Loin steaks averaged 59 per cent lean, 32 per cent visible fat, and 9 per cent bone. Sirloin steaks in general contained a greater proportion of lean and smaller proportion of fat than porterhouse and club steaks.

Rib Cuts.—Rib roasts contained, on the average, 55 per cent lean, 30 per cent visible fat, and 15 per cent bone. The greatest percentage of lean was found in the sixth rib roast, and the smallest in the eleventh and twlefth rib cut.

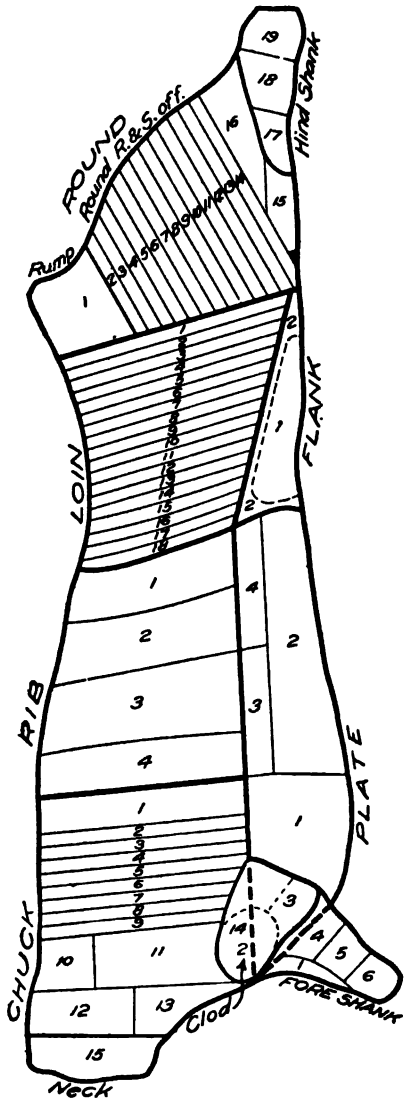
Round Cuts.—The various cuts made from the round averaged 65 per cent lean, 18 per cent visible fat, and 17 per cent bone. Round steaks contained 74 to 84 per cent lean, the rump roast 49 per cent, round pot roast 85 per cent, and soup bones 8 to 66 per cent. The maximum percentage of fat was found in the rump roast, and the maximum percentage of bone in the hock soup bone.

Chuck Cuts.—These contained an average of 69 per cent lean, 19 per cent fat, and 11 per cent bone. Chuck steaks varied from 62 to 82 per cent lean and from 6 to 22 per cent fat. The shoulder clod contained 80 per cent lean and only 5 per cent bone. Relatively more lean and less fat were found in the chuck rib roast than in those cut from the prime rib.

Plate Cuts.—The brisket, navel, and rib ends averaged 51 per cent lean, 41 per cent fat, and 8 per cent bone. The brisket and navel were similar in proportions of the different constituents, but the rib ends were slightly higher in percentage of bone and lower in lean.

Flank Cuts.—The flank steak contained 83 per cent lean and 16 per cent fat; and the flank stew, 64 per cent lean and 35 per cent fat.

Fore Shank Cuts.—Soup bones from the fore shank varied from 17 to 69 per cent lean and from 25 to 75 per cent bone. The bone-



HIND QUARTER

ROUND

Rump
- 1 Rump

Round: rump & shank off.
- 2 Round steak, first cut.
- 3-13 Round steaks.
- 14 Round steak, last cut.
- 15 Knuckle soup bone.
- 16 Pot roast.

Hind shank.
- 17,18 Soup bones.
- 19 Hock soup bone.

LOIN
- 1 Butt-end sirloin steak.
- 2 Wedge-bone sirloin steak.
- 3,4 Round-bone sirloin steak.
- 5,6 Double-bone sirloin steak.
- 7 Hip-bone sirloin steak.
- 8 Hip-bone porterhouse steak.
- 9-15 Regular porterhouse steak.
- 16-18 Club steaks.

FLANK
- 1 Flank steak.
- 2 Stew.

FORE QUARTER

RIB
- 1 11th & 12th Rib roast.
- 2 9th & 10th Rib roast.
- 3 7th & 8th Rib roast.
- 4 6th Rib roast.

CHUCK
- 1 5th Rib roast.
- 2-9 Chuck steaks.
- 10-13 Pot roasts.
- 14 Clod.
- 15 Neck.

PLATE
- 1 Brisket.
- 2 Navel.
- 3,4 Rib ends

FORE SHANK
- 1 Stew.
- 2 Knuckle soup bone.
- 3-6 Soup bones.

RETAIL CUTS OF BEEF.

less shank stew contained 83 per cent lean and 17 per cent visible fat.

Retail Trimmings.—Trimming the loin steaks reduced their weight 12 per cent, and the trimmings were about four-fifths fat and one-fifth bone. Round and chuck steaks were reduced but 5 per cent in weight by trimming, only fat being taken from the former as a rule and principally bone from the latter. Other cuts that were materially affected by cutting off surplus fat and bone were the rump, shoulder pot roast, and neck.

RELATIVE ECONOMY OF THE VARIOUS RETAIL CUTS.

From the proportions of lean, fat, and bone in the different cuts, their relative economy at retail market prices may be determined. The net cost of lean meat is an approximate index of the relative economy of steaks and roasts, since they are purchased and used primarily for the lean they contain; but in comparing boiling, stewing, and similar meats the cost of gross meat, or fat and lean combined, should be more largely considered, because the fat is more completely utilized, as in the case of meat loaf, hash, Hamburger, and corned beef. Soup bones, being valued for flavoring matter as well as for the nutritive substance they contain, are more difficult to compare with other cuts in respect to relative economy. They vary materially, however, in proportions of

edible meat and waste, and should therefore be studied in this connection.

The following table shows the cost of lean and of total meat in the various retail cuts at market prices:

Cost of lean and of total meat in the various retail cuts at market prices.

Retail cuts.	Diagram No.	Retail price per lb. of cut.	Cost per lb. of lean meat in cut.	Cost per lb. of lean and fat meat in cut.
Steaks:		*Cents*	*Cents*	*Cents*
Porterhouse, hip bone	8	25	38.6	28 9
Porterhouse, regular	10	25	40.2	27.2
Club steak	18	20	32.1	22.6
Sirloin, butt end	1	20	25.3	20.6
Sirloin, round bone	3	20	28.3	21.1
Sirloin, double bone	5	20	28.7	22.7
Sirloin, hip bone	7	20	32.3	24.2
Flank steak	1	16	19.3	16.0
Round, first cut	2	15	17 0	15.3
Round, middle cut	6	15	17.3	15.6
Round, last cut	14	15	19.3	16.0
Chuck, first cut	2	12	18 3	14.1
Chuck, last cut	9	12	15.7	13.1
Roasts:				
Prime ribs, first cut	1	20	40 5	22.9
Prime ribs, last cut	4	16	26 1	18 8
Chuck, fifth rib	1	15	22 8	17.3
Rump	1	12	19.4	12 8
Boiling and stewing pieces:				
Round pot roast	16	10	11 6	10.1
Shoulder clod	14	10	12.3	10 5
Shoulder pot roast	11	10	14.3	11.6
Rib ends	3	8	16.2	9.2
Brisket	1	8	15.0	8.7
Navel	2	7	12 8	7.7
Flank stew	2	7	10.9	7.1
Fore shank stew	1	7	8.5	7 0
Neck	15	6	8 5	7.0
Soup bones:				
Round knuckle	2	5	26.3	12.5
Hind shank, middle cut	18	5	7.5	6 3
Hind shank, hock	19	5	62.5	26.6
Fore shank, knuckle	2	5	17.2	12 5
Fore shank, middle cut	4	5	12 5	9 4
Fore shank, end	6	5	28.8	20.9

Taking the net cost of the lean meat as a basis of comparison, we learn from these data that the most expensive steaks at the prices given are the porterhouse cuts, followed by the club, sirloin, flank, round, and chuck steaks. Of the different roasts, the first-cut prime ribs are the most costly in terms of lean meat, and the rump roast is the most economical. The various boiling and stewing pieces furnish lean meat more economically at market prices than either the roasts or steaks, the rib ends and brisket being the dearer cuts of this class, while the neck and shank stews are relatively cheapest. Several of the soup bones are very economical sources of lean meat, particularly the middle cuts of both shanks, and only one of them is extremely expensive even on this basis. In general the wide variation between the various cuts in net cost of lean is remarkable, ranging from 7.5 cents in one of the soup bones to 40.5 cents in a prime rib roast, and up to 62.5 cents in the hock soup bone, the latter, however, being used primarily for its flavoring substance rather than for lean meat. It will be observed, also, that the market prices of the cheaper cuts correspond much more closely to their net cost of lean meat than is true of the higher-priced steaks and roasts.

The net cost per pound of gross meat, or lean and fat combined, varies much less as between the different cuts than does the net cost per pound of lean, because the proportions of total meat are more nearly uniform than the percentages of lean. The various steaks and roasts rank in substantially the same order as to relative economy on this basis as on the basis of lean meat. The rib roasts, however, are considerably more economical as compared with the porterhouse and sirloin steaks when all the edible meat is considered. The rump shows a very low cost per pound of edible meat, due to the large proportion of fat it contains; and a still further difference is noticed in the case of the rib ends, brisket, navel, flank, neck, and several of the soup-bone cuts. The stewing meats are generally the most economical sources of edible meat at these prices, while porterhouse steaks are the most expensive.

On the whole, the data clearly show that the cheaper cuts of beef are by far the most economical sources both of lean and of total edible meat, including fat and lean. * * * No correlation exists between market prices and the proportion of flavoring substances contained in various portions of the carcass, and cooking tests indicate that the proportion of waste and shrinkage is not necessarily greater in the cheaper than in the more expensive cuts. It is evident, therefore, that retail prices of beef cuts are determined chiefly by considerations other than their food value, such as tenderness, grain, color, general appearance, and convenience of cooking. * * *

Relative Economy.—There seems to be no relation between market prices and the percentages of fat, protein, extractives and ash. The cheaper cuts appear to be as valuable and in some cases actually more so than the higher priced cuts from the standpoint of protein of energy. These statements do not take into account the factors of tenderness nor the influence the degree of fatness may have upon the palatability of cooked meat. In purchasing meat for protein primarily, the neck, shanks, and clod are the most economical cuts; the plate, chuck, flank, and round follow; with the rump, rib, and loin as the most expensive. From the standpoint of fuel value, the flank, plate, neck, and shank cuts are the cheapest, while the rib, loin, and round are the most expensive. Considering both factors, protein and fuel value, and along with these the adaptability of the meat for general use the clod, chuck, and plate are the most economical cuts at the retail prices given.

THE LUNCH COUNTER IN A FIRST CLASS HOTEL

An Exposition of the Arrangement, Equipment and Method of Operation of the Lunch Room in the Lincoln Hotel, Lincoln, Neb., Together with Figures of the Approximate Sales, Percentages and Profit as Compared with the Cafe in Same Hotel.

Address made by F. J. Richards before the Northwestern Hotel Men's Association at Duluth.

I am down to talk on the question of a lunch counter in a first-class hotel. Now, as for a first-class hotel, I can't imagine anybody less qualified than I am to talk on that subject. But if you can figure out what class the Lincoln Hotel belongs in, I will do the best I can for that class.

Taking up now the lunch counter question, I will preface it with a brief description of the Lincoln Hotel. The Lincoln is among the largest hotels of Nebraska. It is located three blocks from the Burlington depot, which has the principal traffic in and out of Lincoln. We are not on a busy street, and for that reason we cannot figure ordinarily to get a cafe business off of the street, or from the town, except some casual customer that makes it a point to come over there. Our cafe is located in the old American plan dining room on the second floor, and outside of the regular guests of the hotel we very seldom saw anyone that belonged in the town, unless they happened to "blow themselves" a little, from their standpoint; but it didn't look that way to us. The high cost of provisions which is climbing every day set me to thinking that we would have to find some ways and means to increase our revenue in some way, and to give our kitchen force more work to do. I came to the conclusion that in some way we ought to give our kitchen force more work to do that we might reduce our overhead expense in proportion to the total volume of business done. When our Annex was built we left a room which could be connected through an open courtway, with a dumb waiter, with the idea of eventually using it for a high-class cafe. We thought such a thing might be practicable, but after studying the situation for two or three years and noticing the manner in which people did *not* patronize the cafe, and avail themselves of the higher priced items on the menu, we decided that a high priced cafe was not what they wanted. We came to the conclusion that they wanted something cheap; so this room instead of being converted into a handsome little cafe on the ground floor, where we might expect to get some outside business, we made into a lunch room. The room is twenty-four by eighty all told; and in the rear of it we connected it with our kitchen with an electric dumb waiter, which is worked automatically. We put about eleven thousand dollars into this room in the way of fixing it up with tile floors, and seven foot tiled wainscoting, and heavy plaster, ornamental ceilings, and with some plaster work on the sidewalk. We have an indirect lighting, and a good ventilating system. The eleven thousand dollars included the cost of fixing up the room, installing the fixtures, and equipping the room. Our lunch counter is white tile both front and back, and absolutely there isn't a place for dirt or vermin, or anything else to lodge. They can't get away from us if we go after them. The top of the counter is an inch and a quarter white carrara glass, which I think is the most beautiful material made for that purpose. It is absolutely impervious to stains or the absorption of any material that you can put upon it; which is not true of marble. Our table tops have the same material, seven-eights of an inch thick. The base of our cigar stand is white tile, and the screen back of our grill is built of reinforced concrete covered with white tile. So there is practically nothing in the room except a painted portion above the wainscoting that will require anything but a little elbow grease and soap and water to be kept perfectly clean. Consequently, our upkeep should be very small. In the eight months that it has been operated I cannot see that there is any deterioration at all. It looks as fresh and clean and sanitary as it did the day we opened it, barring a few slight scratches of the glass top which, of course, are inevitable.

In the operation of the lunch room my idea was to cut down the cost of operation to a minimum. I was willing to put lots of money into the installation of the room to make it attractive. I then wanted to give the people that patronized it good things to eat at a moderate price, but I did not want to try to give them the nice service that goes with some of the little frills that we are all apt to put on.

We are not fussy over the appearance of our service, as we are mixing in with the regular plain white dishes the odds and ends

accumulated thru several changes in our cafe patterns, and in this way will use up several hundred dollars' worth of good dishes that we could not sell at a price worth considering.

The place was started primarily as a cheap place, and we couldn't give it every service, and maintain a cheap price, and make money. For that reason the few little economies that I started out with, we have stuck to. One of these economies is that we furnish no saucers for our cups, and nothing but paper napkins. Now these are two items of considerable importance. Paper napkins cost about forty-five cents a thousand, and the laundering of ordinary napkins costs anywhere from forty-five to fifty cents a hundred, and with the volume of business that we do in a day that means quite a saving every month in the laundering, not to say anything about the wear and tear on your linen. The cost of washing all the saucers for the cups is quite an item in a lunch room. Practically everybody has a cup of coffee, and when you feed four or five or six hundred people a day the washing of the saucers and the consequent breakage through handling of four or five or six hundred saucers is quite an item at the end of the year.

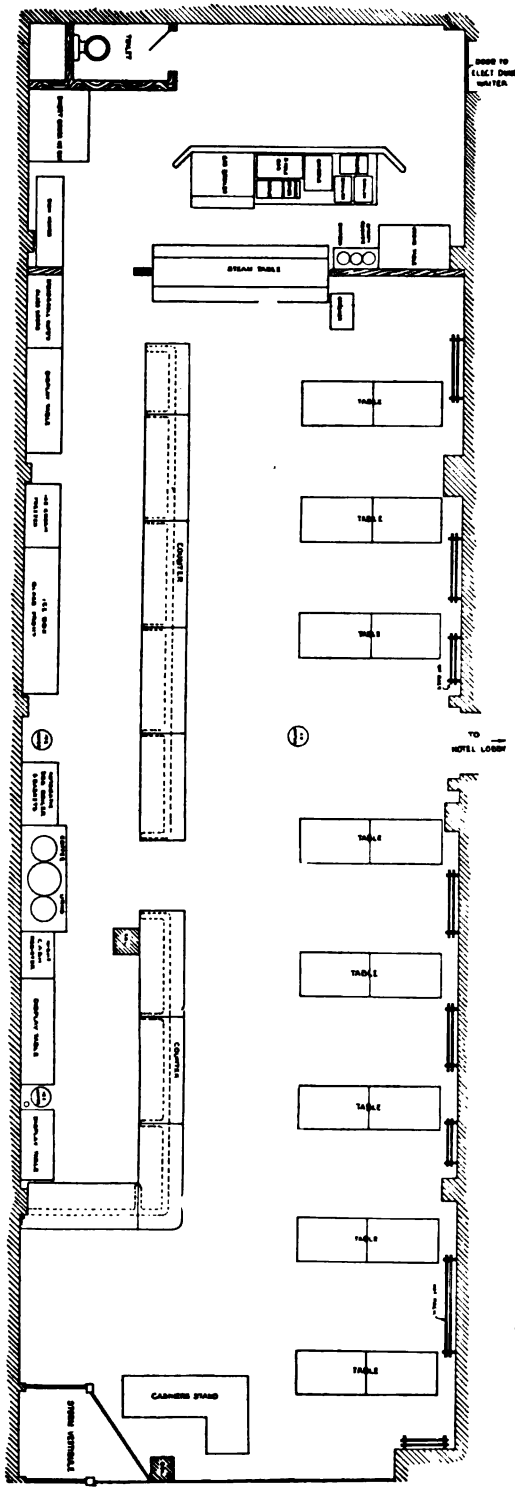
We started out with a bill of fare that experience taught us was a little bit too cheap, and it didn't leave us much margin of profit. It didn't leave us the margin of profit that we should have, and after five or six months I commenced to increase it a little bit on a good many of the items. Take the item of stews; we increased that from fifteen to twenty cents; the entrees we raised from twenty to twenty-five; and some things from twenty-five to thirty; thiry-five cents is about the limit of anything we have on our dinner bill cooked to order. I can't see that our patrons have resented that slight gradual increase at all, nor has our patronage dropped off by reason of this increase. Our business seems to be growing rather than decreasing, and for that reason I believe we were a little bit too modest in asking the public to pay the price that we should get for the items that we served to them.

I appreciate that we have not run the lunch counter in the most up-to-date manner, but I am looking around for improvements constantly, and I hope to establish a good many checks in the next month or so that I believe will give us good results.

Until two or three weeks ago I permitted the waitresses to do all their own checking. We used a lock-stub system, and after blundering across a good many instances of undercharges I concluded to adopt a different system. Strange to say, the under-charges are never called to your attention, but of course the over-charges always are mentioned. I believe that the two checkers necessary are just as much justified in checking out the one hundred and fifty to two hundred dollars a day in the lunch room as they are to check one-half or two-thirds of that in the cafe. Later on I will know the effect of the checkers on our percentage, but at present I cannot say anything about it.

In refrence to the idea of a lunch counter in a hotel of our class, or better, or less pretentious, I am reminded of Mr. Bradt's hotel in Lincoln, the Victoria. Mr. Bradt opened that up about eighteen months ago, as I recollect, possibly not that long. Before doing so, we talked the matter over very freely. Mr. Bradt and I are considerably in accord in our ideas, and he was rather at sea as to what kind of a feeding arrangement to put into his hotel. I advocated rather strongly for a combination such as we were then putting in the Lincoln Hotel, a lunch counter and dining room. He did not agree with me for quite a while, but I contended that it would be advisable, and yesterday when I was talking with Mr. Bradt he told me he was satisfied that the amount of business he received in his lunch counter and cafe combined was at least double what he would get if he depended entirely on a straight cafe business. Unfortunately, the ararngement of his building is such that he is obliged to locate his cafe and lunch room off of the street and back of the office where it is not seen, but at that he gets a large amount of business from people who know his location, and know the excellence of his lunch room and cafe off of the street.

He figures that his breakfasts proper from the ordinary source of revenue in the house would not be over twenty-five per cent of what his breakfast business is right now, on account of so much of it coming in off of the street. And I think that the lunch counter combined with the cafe is bound to be the solution of running small hotels to a profit on the eating side of it; and I think it will mean a decided increase in the ultimate net profits of even the larger hotels. Even Mr. Rome Miller's hotel, a first-class hotel, I think he could do it in that to advantage,



LUNCH ROOM PLAN, THE LINCOLN.

if his location was just a little bit different, or if he had a room that was available to put in a lunch counter. If he had that kind of a location he could put in the lunch counter combination from his kitchen service with practically no increase in his pay-roll, so his overhead expenses for operating that lunch room would be less than his competitors, by the overhead expense of his kitchen and his storeroom and general management, and for that reason at the same prices would make a good deal better net profit at the end of the year.

I think that is applicable to almost any hotel. Of course, some of them have a little too much pride in the class of their hotel, and they never could see it in that way, but those of us who are out for net results are willing to overlook our pride in our establishment. I think all of us eventually will see that if the man next doo- can fit up a place and run it independently of a hotel and make money, there is no reason under the sun why a hotel man cannot include it in a department of his hotel. The hotel man has a bar and a news stand, and he does not hesitate to incorporate those in his organization, and why should he hesitate to put a lunch counter in his organization. In my opinion he will eventually get to it.

I will give you the figures of the first six months of our operation. Possibly some people might think I was a little bit foolish to give here in the presence of three competitors these figures, but our object here is not to be selfish, but to be broad and liberal, and what is designed to help one should help another.

The general information I have given regarding the Lincoln Hotel is to enable you by a comparison to determine if the idea is applicable to your particular business. My figures cover a six months' period—cover the operation of our house since the installing of the lunch counter, compared with the same months for the two previous years. Our lunch counter was opened in November, and the six months' period would include April. Now, from that period since the lunch counter was opened, November, 1912, to April, 1913, our room earnings were increased 14.9 per cent. That is a pretty nice increase, considering the fact that our business has been increasing practically every year for the thirteen years that I have been in Lincoln. That increase of 14.9 per cent is over the years of 1910 and 1911, which was also a legislative

THE LINCOLN HOTEL LUNCH ROOM OCCUPIES A ROOM 24x80, WITH A 15-FOOT CEILING. THE CEILING IS DECORATED IN CREAM AND OLD IVORY, ALL PLASTER RELIEF WORK IN OLD IVORY AND PANELS IN CREAM. THE SIDE WALLS ABOVE THE TILE WAINSCOTING ARE FINISHED IN A LIGHT GOLDEN BROWN LEATHER EFFECT OUTSIDE OF THE PANELS, AND PLAIN CREAM PANELS, THE PLASTER MOULDING FORMING PANELS IS FINISHED IN VERDE ANTIQUE. ALL PLAIN SURFACES ON WALLS AND CEILING WERE COVERED WITH CANVAS BEFORE DECORATING. . . . THE 7-FOOT TILE WAINSCOTING CONSISTS OF A 6-INCH SANITARY BASE AND A 6-INCH CAP MOULDING OF LIGHT MOTTLED GREEN, THE FIELD OF A LEMON CREAM, ALL SATIN FINISH. . . . THE ICE BOX IS TREATED AS PART OF THE WAINSCOTING. THE CAP MOULDING EXTENDS ACROSS THE DOOR AND STEAM TABLE OPENING, FORMING AN UNBROKEN BAND OF SOFT GREEN AROUND THE ENTIRE ROOM. . . . CHAIRS, STOOLS AND TABLE FRAMES QUARTER-SAWED OAK FINISHED IN GREEN. SHELVES OF CARRARA GLASS IN DISPLAY TABLES ARE CARRIED BY LOOSE SPINDLES OF OAK. . . . URN STAND, HEATERS AND STEAM TABLE ARE OF RUSSIA IRON AND GERMAN SILVER FURNISHED BY THE JOHN VAN RANGE CO. . . . ELECTRIC FANS AND FIXTURES, COAT AND HAT RACKS, TABLE LEG SOCKETS AND STOOL BASES ALL IN VERDE ANTIQUE, ALSO THE FOOT RAIL. . . . THE COUNTER IS OF WHITE TILE BACK AND FRONT, WITH CARRARA GLASS TOP.

year, as the period quoted was, and we naturally think, as probably all hotel men do in capital cities, that the legislative period is productive of a great increase in the volume of business. But when compared with other years the increase is not as great as you might think it would be, because the year 1911-12, the increase of the last six months was only 16.7 per cent more than the year without the legislature, so the legislative year of 1910-11 was only 2.2 per cent better than 1912-13. So it is possible that we lay a little too much stress on the value of the legislature.

Now, the unanswered question as to the lunch counter open twenty-four hours a day is as to whether it attracts additional business or not. That question is one that I cannot answer. I know of a great many specific instances where people have told me they have stopped at the Lincoln Hotel simply because they could get something to eat when they got in late. We have a great many trains getting into Lincoln anywhere from eleven to one o'clock, and very often men will come in from some more remote branch

line town, and possibly do not get their supper before they leave, and it is pretty nice to drop into the hotel when they get to Lincoln and to be able to get something before they go to bed, rather than to stop in some of the little all night joints that you find around the depots. And that also, I think, has an influence on them when they have to get up and catch an early morning train. They can telephone down to the night clerk and specify what they want for breakfast, and give themselves the minimum amount of time to catch their train, and when they get down to the lunch room they find what they have ordered is on the lunch counter, or the table, as they request; and they start out with a full stomach. As a rule, a man on an empty stomach, you know, has a grouch. Most of our grouches, and most of our kicks, according to my observation, are early in the morning, before a man has had his cup of coffee and his toast. Starting a man out on a full stomach does not benefit us particularly, but it perhaps benefits our neighbors that the man comes in contact with a little later on in the day, so that we may perhaps pride ourselves on being public benefactors.

While this gratifying increase in room earnings may be attributed to the lunch counter, we are confronted with a decrease in our regular cafe business for 1912 and '13 of 14.2 per cent under 1910 and '11. That is in our cafe upstairs. It showed a decrease (which undoubtedly was taken by the lunch room) of 14.2 per cent. 1911-12 showed a decrease of 9.8 per cent. That decrease is not nearly as large as I thought it was going to be. Yet where we combined the lunch counter and the cafe business it shows, as a whole, an increase of 59 per cent in 1912-13 over 1910-11, and 67.8 per cent over 1911 and 1912.

Now, when you increase the output of your kitchen a total of 67.8 per cent without increasing the kitchen expense, it means an increase in your profits. In our case the kitchen expense was increased by only two people, one dummy man to look after the electric dummy, and another dishwasher. That is all that we have had to increase our upstairs pay-roll, and I doubt very much if we could have decreased our upstairs pay-roll, or the kitchen pay-roll any more, even had the loss in the regular cafe business been no greater than that cited, an average of 13 or 14 per cent. So there seems to be a decided advantage in increasing the volume of our business.

That is what all of our big stores are after, to increase the volume of their business. We know that they cannot make much out of 50 per cent on five hundred dollars' worth of business, but we know that they can make a whole lot of money out of 3 per cent on a million dollars' worth of business. And for that reason we all recognize that we must increase the volume of our business.

Now, in the final analysis of dollars and cents, it shows an increased net profit of $3,040.37 for 1912 and '13 over 1910 and 1911; and it shows an increased net profit—that is for the whole feeding part of the business—of $2,741.18 over 1911 and 1912. This, in our case, indicates a clear increase in net profits of between five and six thousand dollars per year, which is attributable to the lunch counter proposition. Now, that is a pretty nice profit on an investment of $11,000—a profit of nearly 50 per cent. If we can in two years wipe out our investment of $11,000, why, from then on, we can figure a pretty nice net profit on that investment; and that says nothing whatever as to the probability that the lunch counter has attracted additional room business; and additional room business over and above a certain sum, of course, is all net profit, practically so, because your overhead expenses, your rent, and your heat, and your light and your other items go on, whether you have one vacant room or a hundred vacant rooms—it is up and down so you cannot adjust your pay-roll to the changes in your volume of business. And I think that applies to almost any line of business, whether it is the hotel business, or mercantile, or railroad, or public service, or any other kind of business.

I anticipate a better percentage of profit on the lunch counter in the future on account of the increased prices which we have made, the gradual increase that I referred to. This increase, as I said before, has been making no appreciable difference in the volume of business. Our cafe business has never been good in comparison with our room earnings. Now, I say that simply from the knowledge of the Lincoln Hotel; I don't know what percentages other hotel men have. I never had the nerve to ask them what percentage their cafe bore to the room earnings; but I will say this—that for the year 1911 (I am taking the entire year now) our cafe earnings were 46.2 per cent of our room earnings. In 1912 our cafe earnings, that is, the gross earnings all the way through, were

46.3 per cent of our room earnings. You see, a considerable less than one-half of our room earnings was taken in on our dining-room. (In the old American plan hotel, I know a great many people used to divide their receipts, and credit three-fourths of the gross receipts to the kitchen and one-fourth to the house. So this would look rather deplorable in a comparison of that kind.) They were both 46 per cent practically, while during the six months of the lunch counter period our cafe earnings and lunch counter earnings combined have been 102.6 per cent of our room earnings. That is a pretty nice increase, from less than 50 per cent to go up to 102 per cent. It means a god big increase in the volume of business, and at the same time we have increased the volume of our room earnings by between 8 and 14 per cent, compared with those two years.

I cannot believe that this is all attributable to the lunch counter, because competition in Lincoln has never been as strong as it is now. We have never had anybody but the Lindell Hotel, which is recognized as our competitor, with all due respect to the others. None of our other competitors give us quite as strong a run for the other fellow's money as Mr. Johnston does. His house is in better condition than it ever was, and our house is in better condition than it ever was. Mr. Bradt, who runs the Victoria, has a hotel that has been recently revamped from top to bottom and thoroughly modernized. He has ninety rooms. His house is not pretentious to be anything but a second-class house, according to our classification in Lincoln. It is as good a first-class second-class house as you will find anywhere. Mr. Lindsay, of the Savoy, has a hotel that has about eighty rooms, and, I might say, without any disrespect to Mr. Lindsay, that he is in the same class; he has a first-class second-class hotel. Mr. Lindsay's cafe business for some reason, unbeknown to me, except superior management and better fellowship, has been much better comparatively than ours. He does a much better straight cafe business in comparison with his house business than we do. Of course I will have to take into consideration, to sort of flatter myself a little, that his location is much better. He is where he is in closer touch with business men, and on the ground floor practically.

But the competition that we now have is keener and stronger, and I hope our increase is due to the increase in the popularity of the city of Lincoln rather than to the fact that we are taking away from some of our competitors, because we wish them all the same degree of success that we are getting, and I think they are all getting their share.

I don't think there is anything else that I care to say along those lines, except that I would be glad to answer any questions that may be put to me.

* * *

Mr. Rome Miller (Omaha): "Mr. Richards, I would like to ask you how you propose to use a checking system with checkers for your customers, to your cashier? How do you expect to use a checking system with a distribution of materials from one end of the lunch counter to the other, and expect to get efficient and proper service?"

Mr. Richards: "I will give you an idea of the layout of our lunch room as best I can by a description of the room. The main entrance corresponds to the entrance to this room. Our lunch counter is along this side (indicating); our grill corresponds with the location of the platform; our tables are on this side (indicating); we have sixteen four-chair tables and twenty-seven seats at the lunch counter—ninety-one seats all told. I had located the checkers about here (indicating), directly in front of the carving table and the grill, where the big volume of business naturally comes from, outside of the pastry and the coffee which is served back of the lunch counter. The checker sits there and can naturally scrutinize everything that goes by just as readily as they would in any kitchen or dining-room. The only problem which Mr. Miller has raised in his question is the checking of the lunch counter proper. We have to simply issue strict instructions that all the girls behind the lunch counter must check their things. They have got to go to this end of the room, to the steam table, and the grill, to get the major part of their order, and then it is up to the head waitress and those in charge of the room to see they obey instructions, and do not try to go by the checkers. Of course there is a possibility that they might do that, but the possible loss there is nothing compared with the inaccuracy that most of the waitresses show in checking. They are not mathematicians; they are not lightning calculators. We all know that, and it is easier to say thirty cents when the customer gets a cup of coffee and a piece of roast beef and a vegetable and a piece of pie—it is easier to say thirty cents than it is to stop and figure. As I say, they are not lightning calculators, and they all know that if they get it low enough there will be no kick, and if they get it too high it will be called to their attention. Of course in all things we have got to take

Soups

Consomme in cup	10	Mock Turtle	15
Chicken with Rice	15	Mulligatawney	15
Tomato Puree	15	Vegetable	15

Rolls or Bread and Butter served with above

Relishes

Sliced Tomatoes	15	Dill Pickles	5
Sliced Cucumbers	15	Sweet Midgets	5
Celery	15	Sour Midgets	5
Pickled Walnuts	15	Pickled Onions	10
Olives	10	Chow Chow	5
Picalilli	5	Sliced Onions	5

Dairy Dishes

	Plain	With Bowl Milk	With Cream	With Bowl Half & Half	With Bowl Cream
Rice	5	10	15	15	20
Soda Crackers	5	10		15	20
Oyster Crackers	5	10		15	20
Graham Crackers	5	10		15	20
Bread	5	10		15	20
Oat Meal	5	10	15	15	20
Shredded Wheat (1)	5	10	15	15	20
Flaked Cereals	5	10	15	15	20
Grape Nuts	5	10	15	15	20

Sandwiches

Ham, boiled	10	Club House	25
Ham or Bacon fried	10	Salmon	10
Ham or Bacon fried with fried egg	15	Sardine, Domestic	10
Hamburger	10	Sardine, Imported	20
Corned Beef	10	Caviar	30
Fried Egg	10	Swiss Cheese	10
Roast Beef	15	American Cheese	10
Chicken, sliced	15	Hot Roast Beef	20

Eggs

Boiled, Fried, Scrambled, Poached or Shirred	two 15, three 20
Poached on Toast	two 20, three 25
Scrambled, with Chipped Beef, Ham or Bacon	two 25, three 30
Omelette, plain	two 15, three 20
Omelette, with Ham, Bacon, Parsley or Onion	two 20, three 25
Omelette, with Cheese or Jelly	two 20, three 25
Omelette, with Chicken	two 30, three 35

Rolls or Bread and Butter served with above

Hot Cakes, Bread and Rolls

Griddle Cakes with Syrup	10	Dry Toast	5
English Muffin with Syrup	10	Buttered Toast	10
Pure Cream Toast	20	Milk Toast	10
Creamed Toast	10	Bread and Butter	5
French Toast	20	Rolls and Butter	5

PLEASE PAY CASHIER ONLY
NOT RESPONSIBLE FOR ANY PERSONAL PROPERTY
ONE ORDER SERVED FOR TWO, TEN CENTS EXTRA
NO ORDERS SERVED AT TABLE LESS THAN TEN CENTS
REPORT ANY CAUSE FOR COMPLAINT TO HOTEL OFFICE

LUNCH ROOM BILL OF FARE, THE LINCOLN, LINCOLN, NEB.

Oysters in Season

Half Doz. Raw	20	Half Doz. Plain Broil	25
Half Doz. Half Shell	25	Half Doz. Crumb Broil	25
Half Doz. Milk Stew	25	Half Doz. Crumb Broil, Bacon or Celery Sauce	35
Half Doz. Cream Stew	30	Half Doz. Roast	25
Half Doz. Box Stew	25	Half Doz. Roast on Toast	30
Half Doz. Dry Stew	25	Half Doz. Escalloped	30
Half Doz. Fry	25	Half Doz. Au Gratin	30
Half Doz. Fry with Bacon	35		

Crackers, Rolls or Bread and Butter served with above
Side order of Cold Slaw with above, 5

Vegetables

Hot Rice with Butter	10	Potatoes, German Fry	5
Stewed Corn	5	Potatoes, French Fry	10
Stewed Tomatoes	5	Potatoes, Hashed Brown	10
E. J. Peas	5	Potatoes, Lyonaise	10
Onions, Fried	5	Potatoes, in Cream	10
Onions, sliced raw	5	Potatoes, Saratoga	10
Potatoes, a la Lincoln	20	Potatoes, Au Gratin	15

Pastry and Dessert

Pie	5	Stewed Prunes, 5; with Cream	10
Pie a la Mode	10	Apple Sauce, 5; with Cream	10
Pie, with Cheese	10	Baked Apple, 5; with Cream	10
Doughnuts, Three	5	Corn Starch, Vanilla, 5; Cream	10
Cup Custard	10	Corn Starch, Chocolate 5; Cream	10
Ice Cream	10	Rice Pudding, 5; with Cream	10
French Pastry	5 and 10		

Baked Apple ... in bowl of Milk 10; in bowl of Cream 20

Fruit—Fresh and Preserved

Raw Apples, each	5	Grape Fruit, half	15
Oranges, each	10	Orange, sliced	10
Bananas, each	5	Preserved Peaches	5
Banana and Cream	10	Preserved Strawberries	5

Cheese

Imported Swiss	10	Roquefort	15
American	5	Neufchatel	5
Philadelphia Cream	5	Brick	5

Wafers or Water Crackers extra, 5

Drinks

Coffee, cup 5,	pot 10	Half and Half, bottle	10
Tea, cup 5,	pot 10	Cream, bottle	15
Postum	5	Ice Tea	5
Cocoa	10	Ice Coffee	5
Chocolate	10	Buttermilk, in season	5
Milk, bottle	5	Lactone, in season	5
Milk, Hot	10	Lemonade	10

For Hot and Cold Meats and Salads, over

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LUNCH ROOM BILL OF FARE, THE LINCOLN, LINCOLN, NEB.

Hot Meats

Baked Pork and Beans.....15
Corned Beef Hash, steamed.....15
Corned Beef Hash, steamed, with one Poached Egg.....20
Corned Beef Hash, browned in pan.....15
Corned Beef Hash, browned in pan with one Fried Egg.....20
Corned Beef Hash, browned in pan with two Poached Eggs.....25
Calves Liver and Bacon.....25
Calves Liver and Onions.....20
Ham, Fried or broiled.....25
Bacon, fried or broiled.....25
Fried Sausage.....20, with Buckwheat Cakes, 25
Ham and two Fried Eggs.....25
Bacon and two Fried Eggs.....25
Hamburger Steak.....20
Hamburger Steak with Onions.....25
Small Steak.....25
Small Steak with Onions.....30
Sirloin Steak.....45
Sirloin Steak with Onions.....50
Tenderloin Steak.....45
Tenderloin Steak with Onions.....50
Creamed Chipped Beef.....15
Pork Chops, plain (2).....25
Pork Chops, breaded (2).....30
Imported Frankfurter with Potato Salad.....35

Rolls or Bread and Butter served with above
German Fried Potatoes served with items of 20c or over
Side order of Baked Beans served with any of above, 10

Cold Meats, Etc.

Cold Boiled Ham.....20; with Potato Salad 25
Cold Corned Beef.....20; with Potato Salad 25
Cold Roast Beef.....25; with Potato Salad 30
Cold Chicken.....30; with Potato Salad 35
Cold Roast Pork.....20; with Potato Salad 25
Cold Pork & Beans, individual.....15
Sardines, per can, Domestic.....20
Sardines, per can, Imported.....35

Rolls or Bread and Butter served with above

Salads

Egg.....20
Salmon.....25
Chicken.....30
Tomato.....20
Lettuce.....20
Cucumber.....20

Rolls or Bread and Butter served with above

Potato Salad, 10 Pickled Beets, 10 Cold Slaw, 10

Drinks

Coffee, cup .....5,.....pot 10
Tea, cup .....5,.....pot 10
Postum.....5
Cocoa.....10
Chocolate.....10
Milk, bottle.....5
Milk, Hot.....10
Half and Half, bottle.....10
Cream, bottle.....15
Ice Tea.....5
Ice Coffee.....5
Buttermilk, in season.....5
Lactone, in season.....5
Lemonade.....10

PLEASE PAY CASHIER ONLY
NOT RESPONSIBLE FOR ANY PERSONAL PROPERTY
ONE ORDER SERVED FOR TWO, TEN CENTS EXTRA
NO ORDERS SERVED AT TABLE LESS THAN TEN CENTS
REPORT ANY CAUSE FOR COMPLAINT TO HOTEL OFFICE

LUNCH ROOM BILL OF FARE, THE LINCOLN, LINCOLN, NEB.

Ready to Serve

Aug. 8-1913

Sliced Cucumber - - - - - - - - - - - - - - - - - 10

Coney Island Clam Chowder - - - - - - - - - - - - 10

Consomme Celestine - - - - - - - - - - - - - - - - 10

Boiled New England Codfish Dinner - - - - - - - - 25

Stuffed Tomatoes, Andaluvian - - - - - - - - - - 20

Boiled Pork Spareribs with Sauerkraut - - - - - - 25

Lamb's Tongue with Spinach - - - - - - - - - - - 25

Old Fashion Stewed Chicken with Dumplings - - - 35

Breaded Veal Cutlets, Sauce Tomato - - - - - - - 20

Boiled Salmon Steak, Anchovy Sauce - - - - - - - 25

Individual Baked Beans - - - - - - - - - - - - - 15

Prime Ribs of Beef, Pan Gravy - - - - - - - - - - 25

Loin of Pork, Apple Sauce - - - - - - - - - - - - 25

Corn on Cob - - - - - - - - - - - - - - - - - - - 15

String Beans 5; Boiled Onions in Cream - - - - - 5

Iced Watermelon - - - - - - - - - - - - - - - - - 15

Iced Cantaloup, ½ 15; whole - - - - - - - - - - - 25

Sliced Peaches with Cream - - - - - - - - - - - - 15

Red Raspberries with Cream - - - - - - - - - - - 15

Loganberries with Cream - - - - - - - - - - - - - 15

Apple, Apricot, Pumpkin, or Cocoanut Custard Pie- 5

Banana Cream Pudding 5; Plum Tarts - - - - - - - 5

Ice Cream - 10

into consideration the human element of accuracy, and good intentions and bad intentions. But I really believe that we will get very decided results.

"Our business since we opened that room, with ninety-one seats, has averaged over a hundred and fifty dollars a day in that little room. Our location is not good at all, and if we did not have an attractive lunch room, if we had not fitted it up as nicely as we have, if we had fitted it up the same as a lot of the smaller lunch rooms around in our neighborhood, which were practically living off of the patrons of the hotel, of course we could not have made the success that we have. It is just like building a new store building or a new hotel in a community. The people all like to go and see it, and if it proves satisfactory they come around again, and if it does not prove satisfactory they go back to their old haunts. We do it, and the public naturally does it. I am a firm believer in installations of a permanent character, installations of a character that require a minimum amount of upkeep, because the upkeep, the keeping fresh and clean and bright of a lunch room is no inconsiderable item, and the minute it begins to look dingy and worn and old, why the people are inclined to lose their liking for it. I cannot help but figure that it is a good investment if you have got the money, and if you haven't got the money it is a good investment to borrow it if the business is there.

"I believe that even the small country hotel could afford, and should put in the European plan with a little combination lunch-room and dining-room. I noticed in St. Paul the other night while waiting for a train * * * there is a little lunch counter on a corner near the depot and we stood there looking in the window. There were probably ten people at the little lunch counter, and there was one man back of the counter, in the window right at the end of the counter. He had a cake griddle, a couple of hot plates for gas, and he was taking care of all that business himself. He was frying hamburger steak, and making sandwiches, and coffee, and dishing up pie, and one man was doing the work that three people would have to do in a regular cafe, where they have to leave the room and consult, and the cook will be doing one thing and the dishwasher will be doing something else. But this one man was doing it all and doing it well. He was a hustler.

"I think that every small hotel, by putting on a limited bill of fare and by letting every man pay for all that he got, and by the hotel man condensing his operating department, that it would show a great deal better results than many of them now show. It would show better results than are shown now in trying to give them all they can eat for thirty-five or fifty cents, as the case may be. It is not an expensive experiment to try, and I should think that almost every man would be willing to take his gamble on it and make a try of it, because we have all got to come to some more economical manner of feeding people. We have got to have greater economy in handling our food, because we are handling gold dollars now instead of gold bricks that we handled ten or fifteen years ago. We have got to handle our food products very much like they handle the cash in the cash drawer of a mercantile establishment or a bank. We have got to know what goes in, and we ought to know what goes out, and we ought to strike a balance.

Mr. Bacon (Grand Forks): "About what is your average check?"

Mr. Richards: "We divide up our day into fifteen-minute periods, and time-stamp on the back every check as it comes in. That is with the idea of checking out and seeing whether all the people that come in there pay their checks. I have taken averages for those fifteen-minute periods, but that, of course, will be too much detail here. I have taken averages also beginning at 6 a. m. in the morning until 12 noon, which covers your breakfasts. Our average is about 28 cents for the breakfasts. From 12 noon to 6 p. m. it averages about 30 cents; from 6 p. m. to midnight, which includes supper, is 32 cents, and from midnight to 6 in the morning is 18 cents."

Mr. Bacon: "Is there no linen whatever?"

Mr. Richards: "No linen, no tablecloths, and no napkins."

Mr. Bacon: "Do you furnish waiters?"

Mr. Richards: "Waitresses; it is not a self-serving place at all. The best day that we have had is $260.00. We haven't had many days as large as that, but expect them during state fair week."

Mr. Bacon: "How many girls on an average do you use?"

Mr. Richards: "Covering the twenty-four hours, we have been using twelve waiters and waitresses. Of course at night we have to use waiters—ten waitresses during the day and two waiters at night. We could cut it a little bit closer, but we have tried to give them quick and prompt service, and we figure that that was more desirable than the small saving in the pay-roll."

Mr. Bacon: "You say that you don't add anything to your expense; how do you figure that out? Did you run your cafe all night?"

Mr. Richards: "No; our cafe only runs until eight o'clock."

Mr. Bacon: "And previous to your going into the lunch counter, did you run it just the same?"

Mr. Richards: "Yes."

Mr. Bacon: "How do you get away from the expense from eight o'clock until morning?"

Mr. Richards: "I am referring to the extra expense in the kitchen. We have our icebox in the lunch room and it is stocked up before the kitchen closed with all necessary items for short order work during the night. We have right now during the night a night cook and a night waiter, and the night cook will act as a waiter when the rush gets a little bit too strong, so there is only those two men that are part of our lunch room expense proper. The increase in the kitchen expense is in the two people that I spoke of before, the man to look after the dumb waiter and one dishwasher."

Mr. Bacon: "What portion of the cooking do you do in the lunch room?"

Mr. Richards: "The meats are all cut and sent to the lunch room; all the dinner soups, the roasts, the fish and the entrees are cooked in the kitchen. It simply added to the work of the kitchen that much additional work without any increase whatever in the pay-roll, and before we put that on I couldn't see any possibility of a decrease in the pay-roll. Our business is rather erratic; Lincoln is a university town and a state capital town. Today we may be very quiet, and tomorrow we may have a houseful of people. We get a great many so-called banquets, running from sixty cents to sixty-two and a half cents (laughter), but the people want the service just the same."

Mr. Bacon: "What part of the cooking do you do in the lunch room?"

Mr. Richards: "I have a partition across the end of the room, we will say that corresponds with this (indicating). The steam table is set in the center of it, and the entrance on this side, to go in behind there. Our dishwashing and things that we don't want the people to see is behind the partitions and where they can have access to the dumb waiter, which is in a court off here (indicating). We have a gas broiler, a three-hole hot plate for frying eggs and potatoes; we have an electric cake griddle; two electric broilers; one electric French fryer; an electric toaster, and an electric waffle iron. With the exception of the waffle iron, the electric fixtures have all been absolutely satisfactory. The waffle iron has not been satisfactory. The manufacturers claim that they have never been able to make one that is satisfactory on account of the action of the grease in turning over the waffle iron. In turning the waffle iron over the grease will get into one side of it. This they do not seem to be able to seal up tight enough to prevent the entrance of the grease, on account of the expansion and contraction that naturally takes place. One side is a solid casting, and the other side has resistance coils for heating, and they do not seem to be able to seal that up tight enough.

A Member: "You stated you did not use any linen in the lunch room?"

Mr. Richards: "Nothing at all; paper napkins. The first week, I will venture to say, ninety per cent of the people kicked, and it gradually decreased until I have not for two or three months heard the word napkins mentioned, nor the word tablecloth, or saucers to the cups. We have what is called a ship cup; it is not like these shaving mugs that are sometimes more suggestive of lather rather than whipped cream."

Mr. Bacon: "What type of people do you get into your lunch room, the class that usually stays at a first-class hotel?"

Mr. Richards: "We get the very best people that stay in the hotel; a great many of them have breakfast there in a hurry; they don't want very much breakfast and they drop in there. At noontime or in the evening the better class of our patrons will go to the main cafe."

Mr. Bacon: "How does the price for that breakfast compare with the one that they would get in the main cafe?"

Mr. Richards: "The comparison is practically the same. If they did go up in the main cafe they would squeeze it down just as much as they could."

Mr. Bacon: "For instance, a man goes in to the lunch counter and gets coffee and cakes, or toast?"

Mr. Richards: "He eats more in the lunch room than he does upstairs."

Mr. Bacon: "How much more does it cost upstairs?"

Mr. Richards: "It doesn't cost much more, probably forty or forty-five cents is the average up there. He doesn't get as much for it. Our prices are not high, they are very reasonable."

Mr. Bacon: "Do you have any minimum price for service?"

Mr. Richards: "None whatever; the only minimum we have is when a fellow goes out without paying his check."

A Member: "What do you charge for coffee?"

Mr. Richards: "Five cents; and five cents for pie, six cuts to the pie. We get thirty cents out of a pie."

A Member: "Of what are the tops of your tables composed?"

Mr. Richards: "Our table tops are white glass."

A Member: "Are they liable to break a dish?"

Mr. Richards: "We have never had the glass broken. If you drop a dish, of course you will break it, but we have not had one of our tops broken. We have had some shelves underneath, about six feet long that were broken. In all probability somebody wanted to reach the top shelf and climbed up on one of the lower shelves; and if you put a hundred and fifty or hundred and sixty pound person on glass, you are going to break it."

A Member: "How long is the lunch counter?"

Mr. Richards: "The lunch counter is about fifty-four feet long. It is in two sections. We divided the lunch counter in the center, and located the coffee urn directly back of this

opening. That was so we wouldn't have to go clear around the end of it to get coffee to serve to the people."

A Member: "You do your cooking in view of the people?"

Mr. Richards: "We do our cooking in view of the people."

A Member: "Where is the checker?"

Mr. Richards: "The checker is near the greatest source of supply; that is, the grill end of it, the steam table and the broiler. Practically all of the people who sit at the lunch counter have to be served from the steam table and broiler. The arrangement of your room depends entirely upon the shape of your room. If you have got a wide enough room, I would say by all means get it as near the center as you can."

A Member: "Do you have a printed bill of fare?"

Mr. Richards: "We have a special bill for dinner and supper."

A Member: "Do you have anything on the American plan?"

Mr. Richards: "We have absolutely nothing on the American plan. There was some thought of giving a plate dinner, but I wouldn't stand for that. I believe in letting them pay for every item that they get."

REED & BARTON SILVERWARE, FOR THE ADOLPHUS, DALLAS.

REED & BARTON SILVERWARE, FOR THE ADOLPHUS, DALLAS.

Chef's Portion Sheet, McAlpin Hotel.

Chef Panchard explained his method of kitchen control to prevent loss or waste of expensive foods. He has devised a desk upon which are wire posts for holding pads of coupon checks. These checks measure 2½ by 5 inches, including coupon. The check detached from coupon measures 2½ by 3 inches. The coupon is perforated to set on the wire posts. The check is perforated to set on to other posts for future assorting. Each check is printed on both check and stub with the name of an article on the bill of fare as (see illustration) "Sirloin steak," and the waiter number duplicated on stub and check These correspond to one item on the bill of fare, which is listed on a sheet measuring 8 by 11 inches, and is printed (see illustration of portion sheet). The checks are arranged on the desk in the order as listed on the portion sheet, and as a waiter calls for an article, he is given a check from the post carrying it, the checker writing waiter's number on both check and stub. The waiter then takes this check to the kitchen where his order is filled. In this way the house controls the waiters' and cooks' work, as the check is time-stamped, and surrendered when order is filled. The check audit is compared with inventory. Thus, in the morning, the ice box count is so much of each item. During the day the issues are so much, and the number of issues must compare with the number sold, as evidenced by the checks, plus the stock remaining unsold. "It has served as a first-class detective," said the chef, "for in the only two instances where we have missed articles we have caught the culprit within twenty-four hours."

HOTEL McALPIN——Main Kitchen

ITEM	LUNCH	DINNER	SUPPER	TOTAL
Steak Minute				
Small Steak				
Sirloin Steak				
Extra Sirloin Steak				
Porter House				

Extra Porter House
Club Steak
Tournedos
Small Tenderloin
Large Tenderloin
Chateaubriand
Lamb Chops
Mutton Chops
English Chops
Veal Chops
Pork Chops
Mixed Grill
Combination of Chops
Escalope of Veal
Broilers
Milk-fed Chicken
Breast of Chicken
Squab Chicken
Squab
Duckling
Spring Turkey
Guinea Hen
Breast of Guinea Hen
Partridge
Pheasant
Grouse
Quail
Plover
Venison Steak
Mallard Duck
Lobster

O O

SIRLOIN STEAK

Waiter No.

.....

O

SIRLOIN STEAK

Waiter No.

CHEFS' PORTION SHEET; ALSO A COUPON CHECK FOR WAITER. (UPPER PART OF PORTION SHEET SHOWING STYLE OF RULING, THE BALANCE SHOWING WHAT IS LISTED.)

DINING CAR SERVICE

The Standard of Portions, Prices and Table Service Adopted by W. A. Cooper on the Canadian Pacific Railway.

The Following Instructions Printed in Booklet For Guidance of the Dining Car Employes, with the Object of Giving a Uniform Service Thruout the System.

Printed by permission of Mr. W. A. Cooper

CANADIAN PACIFIC RAILWAY

DINING CAR SERVICE

STANDARD OF PORTIONS, PRICES AND TABLE SERVICE

Montreal, August 1st, 1913.

Each Steward, Waiter, Chef and Second Cook is required to have a copy of this booklet and to familiarize himself with instructions contained herein. Each Steward is required to have a copy of Book of Instructions for Employees on Dining and Cafe Cars. Stewards are responsible for seeing that members of their crew live up to instructions.

Division of Duties of Waiters and Pantrymen: The following general division will be found to work to the best interest of the service:—

Waiter No. 1.—To look after buffet stands, fruit, and silver.

Waiter No. 2.—To be responsible for condition, count, and general handling of linen, and maintaining of records in connection therewith.

Waiter No. 3.—Water bottles, sugars, salts, pepper, oil, vinegar, etc.

Waiter No. 4.—Clean and rub down wood work, remove finger marks from chairs, panels, etc., and such other duties as Steward may assign.

Waiter No. 5.—To perform such duties as may be assigned by Steward.

Pantryman to be responsible for general condition of pantry, and care and handling of pantry supplies, wash crockery, glassware and silver, and perform such other duties as may be assigned by Steward.

All Waiters and Pantryman will assist in cleaning of silver.

Stewards, by observing division of duties above outlined will maintain uniformity in service on all cars.

PANTRY SERVICE.

Before meals, cover the shelves in pantry with glass towels and place thereon all glassware and crockery necessary for service. All silver dishes to be given to kitchen in time to be placed in heater.

Butter: Butter is to be cut with cutter in cubes, 28 to a pound, and kept in porcelain bowl with cracked ice. When placing butter on saucer, use a fork.

Garnishing: Have a bowl with cleaned parsley or water cress on ice and a plate with quartered lemons ready to garnish dishes according to instructions.

Fresh Fruit: Special attention is to be paid to fresh fruit and proper care will save considerable waste and unnecessary work. Fresh fruit, especially berries, should be selected every morning by going over the entire stock and picking out the ripest. Fruits that have become too soft to be served at table must be turned over to the chef to be cooked immediately. This material can be used to great advantage for making pies, short cakes, fruit sauces for puddings, etc., and is far superior to all extracts, flavorings and colorings.

Salads: The salad locker must be well filled with ice and all heads of lettuce, celery, etc., placed on rack above the ice. Smaller articles, such as bunches of parsley, radishes, mint, etc., must be wrapped up in clean, dry cloths. Salads, etc., to be washed in bowl provided for the purpose. Always have some cracked ice in the water. This will immediately revive any leaves that may be soft. Never use the running faucet, sink or wash basin for washing salad.

Ice Cream: Ice Cream container must be well packed with crushed ice and rock salt alternately and care taken that the brine is not drained off except when re-packing the container, which should be done as often as necessary, especially at night and early in the morning. To absorb any moisture inside the container place a cloth on the bottom. To prevent salt and water from entering container place a cloth between the rack and the cover of the container.

Cleaning Bottles: Water bottles to be cleaned with rock salt, vinegar and water at least twice a week. Vinegar bottles to be cleaned likewise. Vinegar from old bottles to be strained through glass cloth.

Cleaning Steel Knives: Steel knives to be cleaned with knife polish between carpet. Carpet must be dry. A little moisture on blade will help greatly. Handles to be rubbed with silver polish, washed, dried and polished with chamois.

To prevent steel knives from turning black or rusting, place knives immediately in a bucket containing a solution of soap, dissolved with boiling water and allowed to cool off. Soap will then form a soft jelly-like substance which can be used indefinitely.

Linen: In cars having linen locker next to pantry, tablecloths and napkins must not be allowed to enter the pantry at any time.

Table cloths, table tops, napkins and doilies must be handled separately from the other linen and must be treated with utmost care. They must not be used for any cleaning or personal

purposes. Table linen, including undercovers, must not be used to wrap clean silver or used as covers on shelves, etc.

In the cars with linen locker at heater end the upper shelf in the linen locker is to be used for table linen exclusively.

Put away all linen with the fold in front to facilitate counting and handling.

No personal effects of any kind must come in contact with table linen.

Doilies: Small doilies are used as stoppers in water bottles and beneath cheese, etc. Large doilies for buffet, toast, hot bread, fruit, etc.

Cleaning Cloths can be had in generous quantities from any linen room.

Coat Buttons: Detachable buttons for waiters' and cooks' coats must not be left in soiled coats, but must be well taken care of. Unreasonable shortages of buttons will be charged against the crew.

Bedding: Bedding or bed linen must not be marked with indelible pencil.

Hand and Face Towels: Are for personal use exclusively, and must not be used on equipment of any kind or for cleaning purposes.

All linen for personal use, clean or soiled, must be kept separate from other linen.

Straining Bags, Etc.: Must be specially taken care of, washed separately and hung up to dry over night. Never put them away in a damp condition, which would quickly render them useless.

Fish Cloths: Must never be mixed with the other cloths.

KITCHEN SERVICE.

To have uniform service on all of the Company's lines it is necessary for every chef to strictly adhere to the following instructions relating to standard service.

The instructions contained herein are general in their character and will, therefore, by no means restrict a chef or hamper him in displaying his abilities.

It is most essential that every cook should have the interests of the service at heart, and exert himself to the utmost to earn the reputation of doing only first-class work, with the exercise of reasonable economy.

Careless and indifferent work will not be tolerated. Soups and sauces, especially, must be well made. They must have right consistency, be of good color and proper taste, and, in all cases, they must be well strained and contain no impurities, lumps, etc., etc.

In managing his kitchen the chef must be methodical, systematic and cleanly. A great deal of time and effort can be saved by systematic work and preparation.

The hours of the forenoon should not be allowed to pass away without having **all** the routine work for the **whole** day advanced as much as circumstances will allow. The rest of the day will then be easy, and you will be prepared to meet any volume of business. A chef who does not employ such methods will fail at the first severe test.

Chefs will be held responsible under the steward for the condition of supplies, cleanliness of kitchen, the quality of orders turned out of kitchen, and the condition of kitchen, ice-boxes, refrigerators, lockers and equipment.

Chefs are to report to Stewards when repairs are needed or new equipment required.

Kitchen Utensils: Keep copper pots above the warmer ovens over the range. All other kitchen utensils, when not in use, are to be stored beneath the steam table.

DINING ROOM SERVICE.

Before setting up, tables must be dusted, chairs wiped, and window sills and panels cleaned. Place clean undercovers on table, lay table cloths and napkins as herein described.

Place sugar bowls in center of table close to window, crest visible; sugar tongs and spoon close to front of bowls, flat on table. Flower vase about three inches from sugar bowls towards the center of the table. Salt and pepper shakers closely together in center of large tables, towards window, on small tables. Large fork on left, close to napkin, dessert fork next. On the right, close to the napkin, in the order named: Large knife, dessert spoon, small knife, tea spoon, all flatware to touch the bead on edge of the table. Bread plate on the left, water glass on the right, water bottle, with crest towards the aisle, about three inches from the edge of the table, water bottle doilies rolled up as stoppers. Set up remains unchanged for luncheon and dinner. For breakfast, provide one additional teaspoon.

Menu between the sugar bowls and window sill folded and leaning against window. Tables must be set up in systematic manner. First waiter to see to flowers, etc., second waiter to lay all linen, third waiter to attend to sugars, salt, peppers, water, etc. The other waiters to distribute flatware, carrying the articles on salvers, distributing from table to table. All tables must be kept fully set up in this manner until all passengers have been served. No torn linen, broken crockery or glassware which is chipped and no soiled articles must be placed on tables. All monogrammed equipment to be placed in readable position.

Sauces, mustard, etc., must be kept ready for service.

Sauces, ketchup, horseradish, mustard, etc., must be served with meat orders, etc. Do not wait for the guest to ask for same. Sauce bottles must be kept filled and must be carefully wiped in all cases before serving.

The buffet is to be covered with a folded table cloth. All silver necessary for service during the meals is to be arranged nicely on the buffet, flower vase in the center, the salvers, covered with large doilies, and crumb knife and tray against the wall. Cash trays and finger bowls on either side. All varieties of flat tableware sorted and arranged around the center, ready for service. Tooth picks in finger bowl. No dirty dishes, glasses, etc., to be deposited on the buffet during the service. Avoid disarranging of silver on buffet.

Napkins: Are to be placed on table flat, as folded, between flatware, and close to edge of the table, crested end towards passenger.

Table Cloths: Place on table by holding cloth in the center, crease on the outside. Lay cloth with the inside of crease resting on the

edge of table, then cover table entirely. On small tables the cloth must be folded in sufficiently to fit the table.

Changing of Cloths: To change table cloths when guests are seated, move all equipments on the table as far as possible towards the outside edge. Have the fresh table cloth in readiness and hold it in the usual way in the center, and lay it down covering the objects on the table. Then roll up the old table cloth as far as the articles on table will permit. Then spread the new cloth over the entire table, covering the old one, and remove all articles from underneath the cloth placing them immediately in the proper place on the new cloth. Then roll up the old cloth in such a way as to gather all the crumbs, making sure that there is no silver, etc., left in the old cloth, then smooth out the fresh one.

Use of Silverware, Crockery and Glasses: Always serve all bowls, fruit saucers, medium or large bakers, casseroles, pudding cups, etc., with suitable dish beneath but without any linen or paper doilies.

Soup bowl on dessert plate.
Cereal bowl on dessert plate.
Finger bowl on bread plate.
Fruit saucer on bread plate.
Sauce boat on fruit saucer.
2 small bakers on 9-inch silver platter.
2 medium bakers on 9-inch silver platter.
1 large baker on 9-inch silver platter.
1 small baker, no underlining.
Pudding cup on bread plate.
Coffee and tea pots on bread plate.
Soda glass on bread plate.
Liqueur glass on bread plate.

All other glasses and bottles served upon salver and placed on the table without underlining.

Dessert fork and spoon, or spoon alone, must be provided as servers with each order requiring the same. Carvers with all orders of poultry, game, steaks, etc., etc.

The bread plate is intended to be a side plate and an underliner. It must never be served as a plate with salads, toast, marmalade, desserts, or any other minor dishes.

Large and medium platters only to be used for service.

The finger bowl is to be served upon a bread plate after the meal and also during the meal in such cases as specified. Serve it empty directly in front of guest, fill one quarter full with water from the bottle at the table. After use take it away immediately.

Cash Trays: Silver cash trays must, in all cases, be used for presenting checks, making collections and returning change to passengers.

Check must be presented face down. Two antiseptic toothpicks to be served on cash tray with change and passengers portion of check.

Silver Crumb Service: Must be used in gathering all the crumbs, etc., from table before serving the finger bowl, and also between the courses, if necessary, without disturbing passenger at table.

Waiter's Tray: Must be used always for service to passengers. The carrying of dishes, etc., to and from tables in the hands is not permitted. For all small objects, such as glasses, bottles, forks, knives, etc., etc., the salver should be used.

The large tray must be carried on the finger tips of the left hand. Care must be taken not to soil plates and glasses while they are being carried on the tray.

Service Cloth: The use of towel or napkin as service cloth in Dining Room for wiping dishes, etc., has many objectionable features, and the use of such cloth in Dining Room is strictly prohibited.

Dishes, etc., must be properly wiped in the pantry, and if after leaving the pantry waiters find any article in need of wiping, such articles must be taken back to the pantry and there wiped or exchanged for articles proper in condition.

No wiping of dishes, etc., etc., in front of guests will be tolerated. In case of necessity the waiter may use a clean napkin off an adjacent table to use on a dish (should it be too hot, for instance) and then immediately discard the napkin.

Broom: Is not to be used when tables are set up. During meals waiters must keep carpet and floor free from crumbs, etc., by use of carpet sweeper.

On cars having cork floors, before tables are set up for breakfast, the entire floor must be mopped and scrubbed as often as necessary.

Bills of Fare and Prices of Dishes: The "Ready to Serve" menus and the "Extra Special Slips" are for the purpose of adding variety and freshness to the a la carte menu card.

No deviation from prices given on the bills of fare will be permitted without direct authority from the Manager's office or by special bulletin from time to time.

It must be clearly understood, however, that if at any time prices shown on the menu cards are for any reason higher or lower than the prices quoted elsewhere for the same dishes the menu prices will govern.

Children must be charged full prices at a la carte meals. However, judgment must be used on the part of the Steward not to compel a party to pay for two full portions for two children when one portion would suffice.

Passengers are not to be refused double service of plates, etc., when a single portion is desired to be shared between them, always bearing in mind, however, the foot note on menu card: "No order to be served for less than 25c. to each person."

Serving Wines, Etc.: No liquor is to be served on Sunday, except with meals, nor on Saturday night after 7:00 p. m.

It is a general rule when serving bottled goods of any kind to always show the bottle before opening. This will not only avoid errors and losses to the crews, it will also satisfy the patrons as to the condition of the bottle. Always serve the proper glasses with each article. After uncorking the bottle carefully wipe the neck before pouring contents. Corks or caps must not be thrown on floor.

Corks of wine bottles must be kept for in-

spection by the customer if he desires.

Always serve champagne in wine cooler with cracked ice. When pouring out wine wrap a clean napkin around the bottle. Cooler must be served on a plate within easy reach of the customer. Cooler must be removed as soon as the bottle is empty. In serving all kinds of wine pour out a little wine in the glass of the party ordering it, then fill the glasses of the other members of the party, after which fill the glass of the party who ordered the wine. Waiters should serve the ladies of the party first and then the gentlemen, finishing with the host.

Glasses must not be poured too full. Wine must be poured slowly without shaking the bottle to stir up the contents.

In serving Bass or any other ale keep the bottle in upright position while uncorking. Do not shake up contents. Use beer glass. When pouring, tip the glass about forty-five degrees towards the neck of the bottle so that ale will touch side of the glass first. Hold the bottle in same position all the time. Never tip it back until you pour out all the contents, be it one, two or three glasses. Never pour ale clear down to the bottom of the bottle.

When serving liqueur frappe, provide short sippers.

Cigars and Cigarettes: Cigars must be served from box. Serve cigarettes in unopened box on silver tray. Cigars must be carried in humidors, but not cigarettes.

GENERAL

Waiters and other employees must be obliging, courteous and polite at all times, must anticipate the patron's wishes; must always be on the alert to notice instantly any deficiency in the service and look after those small details which go so far to make service perfect.

Avoid coming too close to patrons.

When patrons speak, listen attentively. Do not make them repeat their words, but repeat the order yourself if you are not quite sure. Do not place your hands on the back of the chair.

When there are two diners on one train, stewards must reach a clear understanding of the exact time for the meal call. They must announce the meal simultaneously and must inform the passengers of the location of car on train.

W. A. COOPER,
Manager Sleeping, Dining,
Parlor Cars and News Service.
Montreal, August 1, 1913.

CANADIAN PACIFIC RAILWAY DINING CAR SERVICE

Standard of Portions, Prices and Table Service.

Montreal, August 1, 1913.

[*The prices quoted herein are for the publication issued August 1, 1913 only. Market conditions make them subject to revision*]

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Assorted Fruit: Generally, one apple, one orange, one banana (25 cents)	When in fresh fruit season, serve one orange with two other fruits such as plums, peaches, pears, etc., on large linen doily, in silver fruit-dish with dessert plate, fruit knife and fork, also finger bowl.
Apples, baked: One or two, as ordered (1—15 cents; 2—25 cents)	Large ones only. Core and bake with sugar and little water. Serve cold (hot only if desired) one on 9-inch two on 10-inch silver platter with a small amount of natural juice; cream. Fruit saucer on bread plate, dessert fork and spoon.
Oranges, whole: Size 126, two (20 cents)	On large linen doily in silver fruit dish with dessert plate, fruit knife, orange spoon and finger bowl.
Oranges, sliced: Size 126, two (20 cents)	Peel, remove white skin, cut in half lengthwise, slice thin crosswise. Serve on dessert plate with fruit saucer, fruit knife and fork.
Orange juice: Size 126, two (20 cents)	Squeeze and strain into whiskey glass embedded in cracked ice in soup bowl on dessert plate. Short sippers on plate.
Bananas, sliced: Two if large; three if small (20 cents)	Peel, slice crosswise. In bowl on dessert plate. Fruit saucer on bread plate. Cream. Dessert spoon and fork for service.
Bananas, whole: Two if large; three if small (20 cents)	Same as assorted fruit.
Peaches, sliced: Two if large; three if small (25 cents)	Cut into thin slices lengthwise; serve in fruit saucer on bread plate. Dessert spoon, cream.
Peaches, whole: Two if large; three if small (25 cents)	Same as assorted fruit.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Cantaloupe: Size 36, one half. Two halves, if smaller. (Before June: half, 20 cents; whole, 30 cents. After June: half, 15 cents; whole, 25 cents)	Chilled; cut in half crosswise, remove seeds, but put no ice in fruit. Serve on cracked ice in bread tray. Dessert plate; teaspoon; finger bowl.
Melon (Montreal): Five portions to a 6-lb. melon (Price fixed by special bulletin)	Chilled; cut each portion lengthwise, remove seeds from melon. Serve on cracked ice in bread tray. Dessert plate, dessert spoon and finger bowl.
Watermelon: 6 or 8 portions, according to size (25 cents)	Chilled; cut in half crosswise. Each half cut lengthwise in four, or three, equal portions according to size. Serve same as Montreal melon. Fruit knife and fruit fork. Finger bowl.
Grapes: One pound (20 cents)	Must be cold. Remove imperfect grapes. Serve on large linen doily in silver fruit dish, with dessert plate and finger bowl.
Grapefruit: One half or two halves, as ordered. 46 size (½—15 cents)	Chilled; cut in half crosswise, remove seeds. Cut out each section starting at the core, following closely the sectional divisions and rind, back to core. Serve on cracked ice in bread tray; dessert plate, orange spoon, finger bowl. Core not to be cut out. Never put ice on fruit.
Raspberries: Fruit saucer full (20 cents)	Pick carefully and wash in porcelain bowl with cracked ice. Serve in fruit saucer on bread plate. Cream.
Blackberries: Fruit saucer full (20 cents)	Same as Raspberries.
Blueberries: Fruit saucer full (20 cents)	Same as Raspberries.
Strawberries: Fruit saucer full (In March, 35 cents; in April, 30 cents; in May, 25 cents; after May, 20 cents)	Remove stems, pick over, and serve same as Raspberries.
Rhubarb, stewed (fresh): Fruit saucer full (15 cents)	Cut in 1-inch pieces, pour boiling sugar syrup on it, allow to cool, season with very little lemon. Serve in fruit saucer on bread plate. Cream.
Preserved Fruit, Marmalade, Jam, Jelly, etc. (in glass or jars): Individual (25 cents)	Wipe well, serve in original package on bread plate; tea spoon for service. Dessert plate and knife for marmalade and jam. Fruit saucer on bread plate and spoon for fruits in syrup. Cream for syrup fruits.
Fruit in cans: Individual (25 cents)	Empty into fruit saucer and serve on bread plate. Cream.
Grape Juice: Individual (15 cents)	Bottle chilled; opened and emptied into whiskey-glass; serve same as orange juice.
Honey: Individual (20 cents)	In original package on bread plate; package spread partly open. Dessert plate and knife.
Honey with Biscuits: Individual honey with 3 hot biscuits (30 cents)	Serve honey as above. Serve hot biscuits inside folded large linen doily on dessert plate.
Bread: Six slices (10 cents) (See footnote on menu)	Round (Vienna) white bread, Raisin bread and Graham bread. Two slices of each about ¾ inch thick. Cut white bread through and graham and raisin bread in triangle. Serve in silver bread tray on paper doily.
Toast: Six triangular pieces (10 cents)	Three slices from square loaf, toasted, cut diagonally, trimmed, making six triangular pieces; dry or buttered. Serve on dessert plate with large linen doily folded over to keep warm.
Rolls, Muffins and Biscuits: Three pieces (10 cents)	Heated. Serve same as Toast.
Cream or Milk Toast: Six pieces toast (20 cents)	Arrange toast in soup bowl on dessert plate; fill three-quarters full with boiling cream or milk. Soup spoon, dessert fork and spoon.
Griddle cakes: Three (25 cents)	On hot dessert plate with cover. For service hot dessert plate, dessert knife and fork; syrup in silver syrup cup. Double portion of butter.
Griddle cakes (with sausage): Two cakes, four sausages (50 cents)	Serve sausages on 9-inch silver platter; cakes same as above. Large plate.
Sandwiches, Beef, Ham or Tongue: Two triangular pieces (15 cents)	Two slices from square loaf, buttered. Slices of meat. Trimmed, cut diagonally, making two triangular pieces. Serve on 9-inch silver platter. Dessert plate and knife and fork for service. Mustard in pot.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Chicken Sandwich: Two triangular pieces (25 cents)	Same as other sandwiches. About three ounces of white meat.
Club Sandwich: Two triangular pieces (40 cents)	Same as other sandwiches, except toast instead of bread. Rasher of bacon and two lettuce leaves alternately with chicken meat and mayonnaise. Serve dessert plate separate, hot.
Butter: (Free of charge)	To be served on lettuce leaf with cracked ice in fruit saucer. Supply to be replenished as often as necessary.
Shredded Wheat: Two biscuits (20 cents)	In individual envelopes on 9-inch silver platter. Oatmeal bowl on dessert plate. Dessert spoon. Cream.
Corn Flakes, Force, etc.: Individual (20 cents)	Serve on dessert plate. Use sharp knife; cut individual package crosswise, but not through bottom cover. This enables guest to empty package into oatmeal bowl. Served Oatmeal bowl on dessert plate. Cream. Dessert-spoon.
Oatmeal and other cooked cereals: Medium silver baker full (20 cents)	Serve in baker; hot oatmeal bowl on dessert plate, dessert-spoon. Cream.
Boiled Eggs: Two eggs (25 cents)	Strictly fresh clean eggs only. Serve in small baker. Heated water glass and egg cup on dessert plate. Eggs must not be opened by waiter unless guest so requests.
Scrambled Eggs: Two eggs (25 cents)	Beaten well, add spoonful milk or cream, salt, scramble in omelet pan, serve in medium silver baker. Large plate.
Poached Eggs: Two eggs (30 cents)	Poach in flat pan in water with a few drops of vinegar. Serve on triangles of toast on 9-inch silver platter; parsley garnish.
Fried Eggs: Two eggs (25 cents)	Fried in omelet pan; serve on 9-inch silver platter; garnish with parsley.
Fried Eggs and Ham: Two eggs, two cuts ham (50 cents)	Two horse-shoe cuts of ham weight 8 ozs., fried, two eggs on top on 9-inch silver platter.
Fried Eggs and Bacon: Two eggs, four slices of bacon (50 cents)	Same as ham and eggs. Four slices bacon, weight 6 ozs.
Omelet, plain: Three eggs (35 cents)	Eggs well beaten, table spoon water, only salt; make in omelet pan, using **clarified** butter. Serve on 9-inch silver platter. Garnish with parsley.
Bacon Omelet: Three eggs (50 cents)	Same as plain. Four slices bacon cut in dices, saute, mixed with eggs. Bacon, 6 ozs. Garnish with parsley.
Omelet with Bacon: Three eggs (50 cents)	Plain omelet with rasher bacon. Serve same as plain omelet.
Ham Omelet: Three eggs (50 cents)	Same as Bacon Omelet. 6 ozs. of ham saute, cut in dices, mixed with eggs. Garnish with parsley.
Spanish Omelet: Three eggs (50 cents)	Same as plain. Omelet filled with a spoonful of "Creole Garniture" (Spanish sauce); little garniture on both ends of omelet.
Parsley Omelet: Three eggs (45 cents)	Same as plain. Parsley chopped fine and mixed with eggs. Garnish with parsley.
Cheese Omelet: Three eggs (45 cents)	Same as plain. About three ounces of grated Parmesan or Canadian cheese; mix with the eggs. Garnish with parsley.
Tomato Omelet: Three eggs (45 cents)	One raw tomato chopped (concassee) seasoned, saute filled in omelet, tomato sauce around omelet. No parsley.
Omelet, with Jelly: Three eggs (45 cents)	Filled with one spoonful jelly; powdered sugar on omelet; glaze with red hot poker.
Mushroom Omelet: Three eggs (50 cents)	Mushrooms sliced, saute lightly in butter, mix with eggs. Parsley garnish.
Rum Omelet: Three eggs (50 cents)	Plain omelet sugared on top and glazed with red hot poker. Hot rum poured over omelet; and omelet when on table lighted with a burning match. No garnish. Serve on 9-inch platter, with 10-inch silver platter underlining.
Eggs Meyerbeer: Two eggs, two kidneys (65 cents)	Two lamb kidneys split and broiled; served on round croutons, on 10-inch silver platter with a poached egg on each kidney. Madeira or truffle sauce on platter.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Omelet with Kidney: Three eggs (50 cents)	Omelet filled with kidney prepared as for saute, madeira sauce around omelet, on 10-inch silver platter.
Eggs au Gratin: Two eggs (40 cents)	Place piece of toast in small brown crockery baker, upon which place two poached eggs. Add cream sauce, sprinkle with grated cheese and brown quickly in hot oven. Serve in baker on 9-inch silver platter. No garnish.
Eggs a la Turk: Two eggs (50 cents)	Shirred in small earthen baker. Chicken livers saute and Madeira sauce on top.
Eggs Bercy: Two eggs (50 cents)	Shirred in small earthen baker. Two small sausages saute, tomato sauce on top.
Pancakes (German): One piece (35 cents)	Three eggs, spoon flour, milk, salt, bake in large omelet pan in oven. Serve on 13-inch china platter.
Pancakes (French): Four pieces (35 cents)	Same as German Pancakes, baked in small egg pan on fire. Pancakes must be **thin** and rolled up. Serve on 10-inch silver platter, filled with jelly and glazed with sugar, if specified.
Spaghetti and Macaroni: Large brown crockery baker full (25 cents)	Boiled, seasoned, saute in butter.
Spagetti and Macaroni with Cheese: Large brown crockery baker full (25 cents)	Same as plain. Grated Parmesan or Canadian cheese.
Spagetti and Macaroni with Ham: Large brown crockery baker full (25 cents)	Ham cut in julienne, plenty cheese.
Spagetti and Macaroni with Tomatoes: Large brown crockery baker full (25 cents)	Same as with cheese, with tomato sauce.
Spagetti and Macaroni au Gratin: Large brown crockery baker full (25 cents)	Same as cheese; cream sauce; cheese on top, little butter and crumbs, baked in oven, brown crust on top.
Coffee and Tea:	Good coffee and tea are essential, and constitute one of the most important parts of a meal. Great pains must be taken to have these good always. Chefs and stewards must satisfy themselves that they are so before serving. Coffee and tea pots must be thoroughly cleaned and scalded after each meal. Coffee must be made fresh before and as often as necessary during each meal. Printed instructions displayed in kitchens must be followed in the making of coffee and tea. Tea for passengers must be made individually as called for. Care must be exercised that passengers are served with the kind of tea they order. Each kind of tea must be kept in separate canister, plainly marked. The latest type of cars have coffee urns set into steam table. These must be thoroughly cleansed after every meal; faucets must be given special attention. Coffee must not be allowed to remain in these urns after meals are over. Coffee then remaining in urn must never be used again, nor fresh coffee mixed with the old.
Coffee: Small pot (10 cents) Large pot (20 cents)	For making coffee, see special instructions posted in car. Always use ¾-lb. (one tin) per gallon water. For dinner coffee use 1 lb. per gallon. Cream on side, hot milk in cream pitcher if desired. Serve hot on bread-plate. Ask guest if coffee is desired **with** or **after meal.**
Tea: Small pot (10 cents)	Half fill tea strainer with tea, pour on boiling water and allow to draw. Serve pot on bread-plate. Cream.
Cocoa: Cup (10 cents) Large pot (20 cents)	Serve in chocolate pot on bread plate. Must be made with milk unless ordered made with water.
Special Milk: Individual bottle ½ pint (10 cents) **Special Cream:** Individual bottle ¼ pint (10 cents)	Open in front of guest by pushing ring down and removing cap. Serve milk with water glass.
Cream: Per glass (15 cents)	Serve in water glass.
Hot Milk: Small pot (10 cents)	Serve in chocolate pot on bread plate, with tea cup and saucer.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Iced Coffee or Cocoa: Small pot (15 cents)	Serve coffee hot in pot. Instead of cup serve thin soda glass on bread plate, filled with cracked ice. Bar spoon, powdered sugar, cream on side. **Never** any lemon. Long sippers.
Iced Tea: Small pot (15 cents)	Serve in same manner as coffee, except one-quarter lemon on plate with glass.
Lemonade: Per glass (15 cents)	Juice of one lemon. Soda glass with cracked ice, on bread plate; powdered sugar. Long sippers, 1 maraschino cherry; one slice of lemon.
Orangeade: Per glass (15 cents)	Same as Lemonade; except juice of one orange and slice of orange.
Celery: Two heads (25 cents)	Each head quartered. Trimmed and carefully cleaned in porcelain bowl with cracked ice and water; serve on cracked ice in bread tray. Dessert plate.
Chow Chow: Individual (15 cents)	In original bottle on bread plate; oyster fork.
Pickles, mixed: Individual (15 cents)	In original bottle on bread plate; oyster fork.
Olives: Individual (20 cents)	Carefully extract from bottle, serve on lettuce leaf in fruit saucer, cracked ice on top.
Radishes: Eight (15 cents)	Cleaned, roots off, stems of leaves cut off but long enough to serve as handle, serve on lettuce leaf with cracked ice in fruit saucer.
Sardines: Individual tin (35 cents)	Lid of box to be entirely removed. Serve in tin on 9-inch silver platter with lettuce leaf and one-quarter lemon; dessert plate, fork and knife.
Spring Onions: Ten (15 cents)	Carefully cleaned and trimmed. Serve same as Celery.
Sliced Cucumbers: 15 slices, (in summer 25 cents; in winter, 30 cents)	Peel cucumber thin, starting from stem down to flower, which should be cut off. Slice **thin** about thickness of back of steel knife. Serve on lettuce leaf on dessert plate.
Sliced Tomatoes: One if large. Two if small. (In summer, 25 cents; in winter, 30 cents)	Slice on lettuce leaf on dessert plate.
ALL SOUPS: Tureen nearly full, or soup bowl ¾ full, or one individual tin. (See price on regular menu. Usually 25c with bread and butter; 15c with meat or fish order. In no case must charge for "Special" Soup differ from that on regular menu, except as specified herein.)	When so equipped, tureen full, soup ladle, with soup plate on large plate. Soup spoon. Dinner biscuit in individual envelope on bread plate. When soup tureen not provided serve in bowl on dessert plate.
CLEAR SOUPS:	All clear soups to be made with consomme. CONSOMME—One gallon bouillon stock, about 4 lbs. of ground beef trimmings, vegetables, chicken or fowl trimmings, white of eggs, carefully strained through straining cloth. Bouillon Stock is supplied from Storerooms or obtained by boiling beef bones in water, at about 6 lb. or more to a gallon. All vegetables, etc., for clear soups must be prepared separately and put in soup at the moment of serving.
Consomme Bouquetiere:	With fresh fancy vegetables.
Consomme Brunoise:	Various vegetables cut in very fine dices.
Consomme Celestine:	Pancakes, cut in julienne.
Clear Soup, Country Style (Paysanne):	Sliced vegetables, sliced bread, salt pork.
Consomme Farina:	Farina cooked in consomme, chervil or parsley chopped.
Consomme Julienne:	Vegetables cut in julienne; chiffonade of chervil or parsley.
Consomme with Okra:	Okra plain or stuffed.
Old Fashioned Vegetable:	Pot-au-feu. Vegetables cut in dices, bread crusts.
Consomme Tapioca:	Tapioca cooked in consomme.
Consomme Printanier:	Spring vegetables, fancy cut, chervil.
Consomme Royal:	Custard (of chicken) cut in oblong small pieces, vegetables, fancy cut.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Clear Turtle: (Not less than 25 cents)	Dissolve turtle stock, sherry, cayenne, meat in large dices.
SEMI-CLEAR SOUPS:	
Chicken broth:	Broth of chicken, meat cut in dice, rice.
Cock-a-Leekie:	Chicken (and veal) broth. Leek, celery, meat cut in julienne.
Creole Soup:	Chicken stock, green peppers, ham, onions, tomatoes, chicken cut in dice, rice.
Giblet Soup:	Chicken giblets and vegetables in small dice, barley.
Gumbo Creole:	Same as Creole, with okra.
Hodge Podge:	Mutton broth and puree of peas, mutton cut in dice.
Pepper Pot:	Potatoes, onions, green peppers, tripe in dice, crushed whole pepper, thyme.
Scotch Mutton broth:	Mutton broth with barley, vegetables, mutton in dice.
Tomato broth:	Consomme, puree of fresh tomatoes, strained, hot or cold. (Served cold in cup).
CREAM SOUPS:	All cream soups to be made of white stock, meat and bones blanched, white roux, vegetables except carrots, broth or water, strained, liaison of cream, milk and yolk of eggs. CROUTONS, i. e. fresh bread cut in small dice, browned in butter.
Asparagus or Argenteuil soup:	Cream of Asparagus, with asparagus tips.
Barley:	Cream of barley, with barley and croutons of chicken.
Bisque:	Of lobster, of crabs, of crawfish, of shrimps, of oyster crabs, of fish.
Celery:	With croutons.
Cream of Cauliflower:	With cauliflower and croutons.
Crecy Soup:	Cream of fresh carrots with rice and croutons.
Cream of Vegetable:	Cream of vegetables; various garniture.
Nivernaise:	Cream of carrots with pearls of carrots and turnips.
Reine:	"Queen Soup," Cream of chicken and rice, chicken in dice, quennelles of chicken forcemeat.
Cream of Tomatoes (or puree):	Cream or puree of tomatoes, croutons.
Cream of Potatoes, Parmentier:	Puree of potatoes, croutons, chervil.
Puree of Peas:	Split peas with croutons.
Puree of Fresh Peas, (or Puree St. Germain):	Puree of fresh peas with peas in soup and chervil.
Cream Virginia:	Cream of sweet potatoes, sweet potatoes in dice, fried.
OTHER THICK SOUPS:	For thick brown soups use brown stock, the use of which is specified in each case. BROWN STOCK: Brown roux, meats and bones saute, with vegetables and aromatics, cooked with brown jus de viande, strained, wine.
Bavarian soup:	Puree of lentils, sliced sausage, fried bread crumbs.
Chowder:	Of clams, of fish, etc. Made with fish stock (essence of fish).
Puree Faubonne:	Puree of white beans, leek, croutons.
Puree Jackson:	Puree of potatoes with tapioca, leek cut in julienne. At the moment of serving add one spoon of Puree of Tomatoes in the center.
Mock Turtle:	Brown stock. Calfs' head, quenelles, sherry.
Puree Mongol:	Puree of split peas and tomatoes, vegetables cut in julienne, chervil.
Thick Mutton soup:	Thicken with barley, meat and vegetables cut in dice. Liaison of milk and yolk of egg.
Mulligatawney:	Chicken stock, thickened with curry, onions, chutney and cocoanut, apples strained, chicken cut in dice and rice in soup.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Oxtail soup:	Thick: with brown stock. Clear: with consomme. Oxtail, sliced, saute and braised, vegetables in dice. Sherry.
Puree St. Hubert:	Puree of game, thickened with brown stock, julienne of game and truffles.
Real Turtle soup: (Not less than 25c.)	Like clear turtle, thickened, with quennelles of egg, peeled lemon.
FISH: 1 lb trimmed, if large fish; Brook trout size, two per portion; three if smaller, unless specified (50 cents, unless otherwise specified.)	Fish served on 10-inch silver platter. Fish fork and fish knife for service. Large plate. Fish is served in various styles; fried, boiled, baked, braised, poached, broiled, au gratin, etc., and the garniture and service depends on the manner of preparation, which is specified in each case. To obtain a good sauce with fish, the various stock sauces should be finished with a good fish essense (not the fish water) obtained from the bones of fish. It can be kept in a reduced state (court bouillon).
Boiled Fish: 1 lb trimmed, if large fish; Brook trout size, two per portion; three if smaller, unless specified (50 cents, unless otherwise specified.)	Place fresh water fish in boiling water seasoned with vinegar, salt, slice of lemon and parsley. Some fish require stronger seasoning with "bouquet garni." Sea Fish, Halibut, Cod, Turbot, Haddock and other white fish placed in cold water seasoned with salt and "Bouquet garni" and little milk. Let water come to boiling point and withdraw pan from the open fire and keep it on the side until fish is done. Serve boiled fish on 10-inch silver platter garnished with parsley. No lemon. Sauce separate.
Fish saute: 1 lb trimmed, if large fish; Brook trout size, two per portion; three if smaller, unless specified (50 cents, unless otherwise specified.)	Fish well seasoned, passed in flour, fried in clarified butter in pan, served on 10-inch silver platter, fresh parsley and quarter lemon. No Sauces of the kitchen to be served with fish saute. Only the butter poured over it in which it was fried. (Hazelnut or Noir butter).
Fried Fish: 1 lb. trimmed, or one or two small fish (50 cents unless otherwise specified)	**Fish for Frying** is prepared in the **French** and the **English** styles, the latter predominating in most cases. However, small fish like Whitebait, Smelts, etc., should always be prepared in the **French** style. **French Style:** Season, pass in milk and flour. **English Style:** Season, flour, beaten eggs, fresh breadcrumbs. Serve on 10-inch silver platter garnished with **fried** parsley and quarter of lemon per person. **Tartar Sauce** always served with fried fish (unless another sauce is specified) separate in sauce-boat.
Broiled Fish: 1 lb. trimmed, or one or two small fish (50 cents unless otherwise specified)	For broiling, fish is seasoned and buttered. Serve on 10-inch silver platter, garnish with fresh parsley and quarter of lemon for each person. Two ounces of **Maitre d'Hotel Butter** placed on the fish when leaving the grill. **No other sauces** from kitchen served with broiled fish, unless specified.
Braised (poached) Fish: 1 lb. trimmed, or one or two small fish (50 cents unless otherwise specified)	Place fish in pan, well buttered and garnished as for essence of fish, sprinkle with white wine, cover with buttered paper and braise in oven. The juice is to be utilized for the sauce. Serve on 10-inch silver platter, always covered with the sauce. No garniture of parsley or lemon. A great number of various garnitures can be served with the fish, each being specified.
Baked Fish: 1 lb. trimmed, or one or two small fish (50 cents unless otherwise specified)	Baked fish is first braised in the manner described, then placed in special earthen dish (gratin dish) covered with garniture and sauce, sprinkled with grated cheese and breadcrumbs, buttered and glazed in oven.
Fish au gratin: 1 lb. trimmed (50 cents)	Boiled fish of any kind, or various kinds together, covered with Cream sauce **mixed** with grated cheese, or fish covered with **Italian Sauce,** sprinkled with grated cheese and breadcrumbs, glazed in oven in special earthen dish, chopped parsley on top when serving. Also meat glaze, if available. A border of Duchess potatoes adds greatly to its attractiveness.
Fish Cakes: Two cakes (40 cents); with two strips of Bacon, (50 cents)	Boiled fish and potatoes, rolled into cakes or balls, flour, fried.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Brook Trout: Two fish; three or four fish, if quite small (65 cents)	Boiled, fried or saute as specified.
Smelts: Three to five smelts (50 cents)	Any style.
Croquettes of Fish: Three (50 cents)	Salpicon of fish rolled into croquettes about 2½" long and 1½" thick, breaded, fried, with sauce as specified.
Kromeskies: Three (50 cents)	Same as Croquettes, dipped in batter.
SHELLFISH:	
Lobster, broiled: Half or whole as ordered. (Half, 60 cents; two halves, $1.00)	**Live** lobsters only to be used for broiling. (Lobster showing decreasing vitality should be immediately boiled.) Claws cracked. Lobster split open from nose to tail and halves broiled, well seasoned, with clarified butter. Serve on 13½ inch china platter, garnish with parsley and quarter lemon. Plenty of **Maitre d'Hotel** Butter **on** lobster when leaving grill. Finger bowl, nut crackers, oyster fork. Drawn butter, if desired, in sauce boat.
Boiled Lobster: Half or whole as ordered. (Half, 60 cents; two halves, $1.00)	Boil whole when alive in well seasoned water. Let cool off in water. Serve cold, same as broiled. Mayonnaise in sauce boat.
Lobster Patties: Two (50 cents)	Salpicon of boiler lobster, cardinal or cream sauce, chopped mushrooms or truffles. Heat the shells.
Lobster Croquettes: Three (50 cents)	Same as fish croquettes. Salpicon thickened with reduced veloute or cardinal sauce.
Lobster Cocktail: Glass full (35 cents)	Sufficient meat to fill whisky glass ¾ full, Cocktail sauce to cover. Serve in soup bowl embedded in ice on medium plate. Oyster fork.
Lobster, Newburg: Half or whole as ordered. (Half, $1.00; whole, $1.50)	Meat sliced, saute, Newburg sauce. Serve in medium silver baker on 9" silver platter. Newburg Sauce: Hollandaise diluted with essence of lobster and sherry. Strained.
Crab Cocktail: Glassful (35 cents)	Same as Lobster Cocktail.
Crab Meat au gratin: One crab (50 cents)	Same as Fish au gratin.
Crab Patties: Two (50 cents)	Same as Lobster Patties.
Crabmeat, Newburg: One crab (75 cents)	Meat of crab shredded, same as Lobster Newburg.
Hard Shell Crabs: One (35 cents)	Boil crab same as lobster. Claws cracked. Body cut in four pieces; serve on lettuce leaf on 13½" china platter. Oyster fork. Finger bowl. Mayonnaise in sauce boat.
Soft Shell Crabs, Fried: Two if large; three if small (60 cents)	Breaded, fried, serve on 12-inch silver platter, fresh parsley, ¼ lemon.
Soft Shell Crabs, Broiled: Two if large; three if small (60 cents)	Serve on 12-inch silver platter, fresh parsley, ¼ lemon, Maitre d'hotel butter on the crabs.
Salads of Shellfish: 9 inch silver platter full (50 cents)	5 oz. meat, 3 oz. celery in dice. Mayonnaise, decorated with hard boiled eggs, beets, etc. Serve on lettuce leaf.
Crab Salad: 9 inch silver platter full (50 cents)	Crab meat shredded.
Shrimp Salad: 9 inch silver platter full (50 cents)	Shrimps, shelled.
Lobster Salad: 9 inch silver platter full (50 cents)	Lobster meat scalloped.
Oysters on half shell: Six oysters (30 cents)	On deep shell, unless ordered otherwise. Serve on cracked ice in oyster plate; large plate for underlining; ¼ lemon in centre. Crackers in individual envelope, horse-radish in mustard pot, Tobasco sauce, all together on large linen doily on dessert plate. Oyster fork.
Oyster Cocktail: Six oysters (35 cents)	Same as on half shell; instead of lemon, punch glass with cocktail sauce in centre.
Fried Oysters: Six oysters (40 cents)	Breaded, fried, in friture finished in butter, serve on toast on 9-inch silver platter, parsley, ¼ lemon.
Fried Oysters with Bacon: Six oysters (50 cents)	With rasher bacon.
Oyster patties: Two (40 cents)	Six oysters poached; creamed. Serve on 9-inch silver platter.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Oyster stew: Six oysters (35 cents)	Stewed lightly in half milk, half cream, salt and cayenne pepper, butter. Serve immediately in soup tureen, if carried, with deep plate; otherwise serve in bowl on dessert plate. Oyster biscuits in individual envelope on bread plate. Soup spoon.
Clams on half shell: Six clams (30 cents)	Serve same as oysters on half shell.
BEEF: **Roast Beef au jus:** 12 ozs. (50 cents)	One large slice if size of rib will permit, otherwise two slices, six ounces each. Natural gravy. Serve on 12-inch silver platter. Worcestershire "A1" sauce and mustard.
Roast Beef with Browned Potatoes: 12 ozs. (60 cents)	Two medium potatoes, browned. Serve on ends of platter with meat.
Filet of Beef: 9 ozs. (65 cents)	Roasted. Filet larded. Three slices 3 oz. each. Serve on 12-inch silver platter.
Filet of Beef with Mushrooms: 9 ozs. (85 cents)	Filet roast, three slices masked with Madeira sauce and sliced mushrooms.
Ox Tongue with Spinach: 6 ozs. (50 cents)	Boiled and peeled. Three slices on a bed of spinach. Serve on 10-inch silver platter, gravy or demi-glace. Mustard and vinegar to be served.
Corned Beef with Cabbage: 12 ozs. (50 cents)	Boiled with cabbage; beef sliced. Serve on bed of cabbage with bouillon. 10-inch silver platter. Always serve mustard and vinegar.
Beef a la mode: 12 ozs. (50 cents)	Rump, larded thickly, braised, with small glazed onions and carrots, gravy. Two slices on 10-inch silver platter.
Braised Beef, German style, with Potato Dumpling: 12 ozs. (50 cents)	Rump, larded thickly, marinade (pickled) of vegetables, vinegar and spices. Braise; use marinade to finish sauce. POTATO DUMPLING:—Potatoes mashed dry, thicken with flour and eggs, season, nutmeg, bread croutons, balls cooked in water; brown butter with breadcrumbs over ball. One dumpling size of small egg. Serve on 12-inch silver platter.
Rib Ends of Beef: 12 ozs. (50 cents)	Three pieces, 4 oz. each, saute and braised with various vegetables. Browned potato. Serve on 10-inch silver platter.
Rib Ends of Beef, Creole: 12 ozs. (50 cents)	Saute and braised with Creole garniture (Spanish sauce).
Hamburger steak: Two steaks, 6 ozs. each (50 cents)	Plain. Beef chopped fine, seasoned, rolled into cakes, saute rare. Serve on 10-inch silver platter.
Hamburger Steak with Mushrooms: Two steaks, 6 ozs. each (70 cents)	Masked with Madeira sauce and sliced mushrooms.
Boiled New England dinner: 12 ozs. meat (50 cents)	Corned beef, cabbage, salt pork, carrots, turnips, onions, beets boiled together. Slice beef and pork and place it on bed of the vegetables. Arrange nicely on 12-inch silver platter.
Beef stew: 12 ozs. meat (50 cents)	Beef in large dice, vegetables, nicely shaped, potatoes, large round shape, boiled, with dumpling if specified. Serve in medium silver baker on 9-inch silver platter.
Hungarian Goulash: 12 ozs. meat (50 cents)	Beef cut in large dice, saute, roux, braised brown, paprika, strain, finish beef in sauce. Serve in medium silver baker on 9-inch silver platter.
Boiled Short Ribs of Beef: 14 ozs. incl. bones (50 cents)	Pieces about 8 oz. boiled, serve with vegetables and bouillon on 10-inch silver platter. Cream sauce with grated horseradish on the side in sauce boat.
Minced Beef, Creole: 12 ozs. (50 cents)	Roast or boiled beef, minced, large pieces, braised in brown gravy in creole garniture (Spanish sauce). Serve in medium silver baker masked with sauce, 9-inch silver platter for underlining.
Carbonnade of Beef with Vegetables: One steak, 12 ozs. (50 cents)	Rump, cut in steaks, saute, braised in brown gravy in pan with cabbage, onions, vegetables. Serve masked with vegetables on 12-inch silver platter (gravy finished with beer or red wine).
Roast Beef Hash: 14 ozs. (50 cents)	Roast beef **cut** in dice (not ground), potatoes, onions, well seasoned, thickened with brown broth. Serve moist or browned, as specified. Chopped green peppers or poached egg on top as specified. Omelet shape for dry hash; serve on 10-inch silver platter.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Corned Beef Hash with Poached Eggs: 14 ozs. (50 cents)	Same as Roast Beef Hash, with poached egg on top.
LAMB AND MUTTON:	
Spring Lamb, Roast: 8 ozs: (March-June, 75 cents; after July 1st, 55 cents)	Assorted cuts on 10-inch silver platter masked with gravy. Mint sauce separate in sauce boat. Fresh mint sauce must be served when in season.
Roast Lamb: 8 ozs. (50 cents)	Same as Spring Lamb.
Lamb stew: Medium silver baker (50 cents)	Plain. Meat cut in dice, vegetables and potatoes, nicely shaped. Serve in medium silver baker on 9-inch silver platter.
Irish stew: Medium silver baker (50 cents)	Same as Lamb stew, only potatoes and onions.
Lamb saute: Medium silver baker (50 cents)	Saute, brown, roux, vegetables. Serve same as lamb stew.
Navarin of Lamb: Medium silver baker (50 cents)	Same as Saute, with brown and white turnips, nicely shaped.
Haricot of Lamb: Medium silver baker (50 cents)	Lamb saute, with white beans.
Curry of Lamb or Mutton: Medium silver baker (50 cents)	Meat in dice, blanched, white sauce from broth, thicken with curry, finish in sauce. Rice served separately in small silver baker.
Minced Lamb, Creole: 8 ozs. (50 cents)	Roast lamb, minced, braised in brown gravy with Creole garniture (Spanish sauce), masked with garniture. Serve in medium silver baker on 9-inch silver platter.
Roast Mutton: 8 ozs. (50 cents)	Same as roast lamb but no mint sauce. Currant jelly in sauce boat.
Boiled Mutton: 8 ozs. (50 cents)	Leg of mutton, caper sauce made with broth. Three slices meat on 10-inch platter; little broth. Caper sauce separate in boat.
Mutton Pie: Individual (50 cents)	Mutton and kidney saute, vegetables, brown gravy, in large earthen dish, cover with paste, bake. Serve in dish on 9-inch silver platter.
Lamb Hash: 10 ozs. (50 cents)	Roast or boiled lamb cut in dice (not ground in machine), potatoes in dice, thicken with brown broth, season well, moist or browned as specified, in omelet shape, on 10-inch silver platter. With chopped green peppers or one poached egg on top, as specified.
Fricassee of Lamb: Medium silver baker full (50 cents)	Meat in large dice, blanched; veloute sauce made from broth, green peas sprinkled over. Chopped parsley.
Fried Breast of Lamb with String Beans: 10 ozs. meat (50 cents)	Breast of lamb, boned, cut in large dice, blanched, dipped in batter, fried, serve on 10-inch silver platter, garnish with string bean saute.
Roast Shoulder of Lamb with Wax Beans: 10 ozs. meat (50 cents)	Shoulder boned, stuffed with force-meat and dressed, roast, braised, brown gravy, sliced. Serve on 10-inch silver platter garnished with wax beans buttered.
Braised Shoulder of Lamb with Vegetables: 10 ozs. (50 cents)	Shoulder dressed, roast and braised, sliced, brown gravy. Serve on 10-inch silver platter, garnished with vegetables.
Rack of Lamb with String Beans: 8 ozs. (60 cents)	Two ribs as cut from rack, on 9-inch silver platter, brown gravy. Braised or roast, as specified.
Lamb Pie: Individual (50 cents)	Same as Mutton Pie.
PORK:	
Roast Pork: 10 ozs. (50 cents)	Rack and loin roast and braised, two ribs as cut from rack, brown gravy, on 10-inch silver platter. Hot apple sauce in sauce boat. Also Robert sauce, if specified.
Pork Chops: As ordered (2—45 cents; 3—60 cents)	Plain or breaded, saute or broiled as ordered (not breaded in the latter case), serve on 10-inch silver platter, frills on bones, garnished with parsley.
Pork Chops with sauce piquante: As ordered (2—50 cents; 3—65 cents)	Plain saute, demi-glace sauce with chopped pickles and fine herbs, vinegar, strongly seasoned, garnished with parsley, sauce in sauce boat.
Pork Chops with Robert sauce: As ordered (2—50 cents; 3—65 cents)	Same as above, demi-glace, with **French** mustard, thickened, and chopped onions.

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Boiled Ham with Spinach: 8 ozs. (50 cents)	Ham well soaked and boiled, two or three slices on a bed of spinach, plain. Serve on 10-inch silver platter, little demi-glace around. Serve with vinegar and mustard.
Braised Ham: 8 ozs. (50 cents)	Ham well soaked, braised, glazed with sugar, sliced. Serve on 10-inch silver platter, on bed of spinach, if specified, masked with Madeira sauce. No parsley.
Roast Fresh Ham: 10 ozs. (50 cents)	Ham roast and braised, well done. Three slices on 10-inch silver platter, brown gravy, piece of brown skin. Hot apple sauce in sauce boat.
Minced Ham: 10 ozs. (50 cents)	Boiled ham, minced fine, thickened with brown gravy. Serve on 10-inch silver platter, omelet shape, poached egg in centre, if specified.
Sausages: Six (40 cents)	Plain grilled or saute, as specified. Serve on 9-inch silver platter.
Sausages with Fried Apples: 4 small or 3 large sausages, 1 apple (50 cents)	Serve on 9-inch silver platter with two rings of fried apples about 3 inches in diameter.
Sausages with Mashed Potatoes: 4 small or 3 large sausages (50 cents)	Bake sausages and serve on bed of mashed potatoes, on 10-inch silver platter with demi-glace surrounded.
POULTRY AND GAME:	General rule for poultry:—All poultry must be drawn as soon as received from store rooms, singed; heads, necks and feet cut off, dressed with needle and string and arranged in refrigerator, ready for use. Carving set to be served with all poultry. Tags, if any, to be removed.
Roast Chicken: Half or whole, as ordered. (½—80 cents; 1—$1.50)	Large broilers only. No dressing unless specified. Brown gravy. Serve on 12-inch silver platter. Serve cut in half or whole, as ordered. Gravy and bread sauce separate in sauce boat. No parsley.
Fried Chicken: Half or whole, as ordered. (½—80 cents; 1—$1.50)	Milk-fed broilers, legs separated from wings, breaded, fried in deep fat, passed in butter. Serve on crouton on 12-inch silver platter.
Fried Chicken, Maryland: Half or whole, as ordered. (½—$1.00)	Serve on 12-inch silver platter, with cream sauce on platter, two corn fritters, rasher of bacon, and two croquettes of potatoes.
Roast Turkey: 8 ozs. (60 cents)	4 oz. white, 4 oz. dark meat; one spoonful of dressing. Gravy. Serve on 12-inch silver platter, cranberry sauce in sauce boat. Place dark meat on dressing, sliced white meat on top.
Roast Duck, domestic: 8 ozs. (60 cents)	Same as Turkey. Hot apple sauce instead of cranberry.
Roast Duckling, domestic: Half or whole, as ordered: (½—65 cents; 1—$1.15)	No stuffing, unless specified. Serve on 12-inch silver platter, gravy. Serve half or whole, as ordered. Hot apple sauce in sauce boat. No parsley.
Roast Goose: 8 ozs. (60 cents)	4 oz. breast, 4 oz. leg, on dressing on 12-inch silver platter, gravy. Hot apple sauce in sauce boat, or gooseberry sauce when in season.
Chicken fricassee: Half broiler (85 cents)	Disjoint limbs, cutting wing and carcass in two. Stewed broth used for veloute sauce; serve in medium baker on 9-inch silver platter.
Minced Chicken: 8 ozs. (60 cents)	Various styles. In cream: boiled, minced, in cream sauce. Season well, serve on a piece of toast in medium baker.
Minced Chicken with Poached Egg: 8 ozs. chicken, 1 egg (70 cents)	Same as above, with poached egg.
Chicken saute: Half or whole, as ordered. (½—80 cents; 1—$1.50)	Chicken cut raw, pieces saute in butter, finished in gravy. Various styles and garnitures, as specified. Serve in medium silver baker.
Chicken Hash: 8 ozs. meat (60 cents)	Cooked chicken or fowl, mushrooms, in fine dice, thickened with cream or veloute sauce. Serve in medium silver baker.
Chicken Hash with Poached Egg or Green Peppers: 8 ozs. meat (70 cents)	With chopped green peppers or poached egg on top, as specified. Serve on piece of toast in medium silver baker.
Chicken croquettes: Three (50 cents)	Same as Hash. Reduced, thickened, with yolk of egg, rolled croquette shape 2½ inches long, 1½ inches thick, breaded, fried. Serve on 10-inch silver platter. Do not fry in advance.

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Chicken cutlets: Three (50 cents)	In cutlet shape.
Chicken cutlets with Peas: Three (60 cents)	With green peas on same platter.
Chicken Kromeskies: Three (50 cents)	Same as Croquettes. No crumbs; dip in batter; fry crisp.
Chicken patties: Two (50 cents)	Salpicon of chicken similar to chicken hash in heated patty shells. Serve on 9-inch silver platter garnished with parsley. No sauce.
Chicken Pie: Individual: 4 ozs. chicken (50 cents)	Prepare as Fricassee in large earthen dish with thin veloute sauce, salt pork and mushrooms, sliced, a few Parisian potatoes, small onions, covered with paste, baked. Serve in dish on 9-inch silver platter.
Chicken with Rice: Half or whole, as ordered (½—85 cents; 1—$1.60)	Chicken boiled as for Fricassee, not taken apart, veloute sauce, rice finished with broth, sliced mushrooms. Serve on 12-inch silver platter on bed of rice, masked with veloute sauce.
Curry of Chicken: Same as Fricassee (½—85 cents; 1—$1.60)	Like Fricassee, veloute thickened with curry, serve in medium silver baker. Rice served separately in small silver baker.
Roast Wild Duck: Half or whole, as ordered (½—60 cents; 1—$1.10)	Mallard size. Do not cut off feet. Dress with head between the shoulders and roast **rare** unless otherwise ordered. Waiters must notify chef when customer is ready to have the duck. Serve on thick crouton, whole or half as ordered, on 10-inch silver platter; natural juice prepared, seasoned, strained and served separately. Currant jelly in sauce boat. Garnish with parsley.
Salmi of Wild Duck: Medium baker (50 cents)	Roast wild duck minced and braised in demi-glace and essence gained from carcass, seasoned, finished with red wine, olives turned, garnished with small croutons; cut in triangles.
Minced Turkey: 8 ozs. meat (50 cents)	Same as Chicken.
Minced Turkey with Poached Eggs: 8 ozs. meat (60 cents)	Same as Chicken, with poached egg.
Turkey Croquettes and Cutlets: Three (60 cents)	Same as Chicken Croquettes. Serve with peas saute on platter, if specified. Cream or tomato sauce on platter, if specified.
Roast Haunch of Venison: 8 ozs. (60 cents) **Saddle of Venison:** 8 ozs. (60 cents)	Venison larded, leave in marinade as long as possible, roast in marinade, rare, unless otherwise specified. Sauce finished with red wine and essence gained from the bones, trimmings and juice of marinade. Thicken with cream soured with lemon juice. Serve sauce in boat. Slice meat on 12-inch silver platter. Currant jelly separate. Garnished with sliced lemon.
Venison Saute, Chasseur: Medium silver baker (60 cents)	Meat cut in large dice, saute and stew in sauce finished as for Venison (no cream), garnish with glazed onions, salt pork and sliced mushrooms.
GRILLED DISHES:	All articles prepared on the broiler are to be served with Maitre d'Hotel butter, except in such cases where its use is obviously wrong, as crisp bacon, for instance. The Maitre d'Hotel butter is especially useful in the case of meats, poultry and fish in order to preserve the juiciness of the article and to add to its flavor. In the case of beef and game a few drops of liquid meat glaze will also add to the attractiveness of the article. **Maitre d'Hotel Butter:**—1 lb. fresh butter, pepper, red pepper, salt, juice of two lemons, plenty of chopped parsley; mix well, roll into stick of diameter of about half a dollar. Keep the sticks on ice all the time, and they will keep indefinitely, slice off pieces of about half an inch thickness.
Sirloin steak: 1 lb. 4 oz., including bone, trimmed (80 cents)	(About 1¼ inches thick), garnish with maitre d'hotel butter, water cress or parsley. Serve on 13½-inch china platter; carvers.
Tenderloin steak: 1 lb. trimmed (85 cents)	(Cut about 1½ inches thick), same as Sirloin. Serve on 13½-inch china platter. Carvers.
Club Sirloin (for two): 2½ lbs., trimmed, including bone ($1.25)	(Cut about 2½ inches thick.) Serve on 15½-inch china platter, garnish same as sirloin; carvers.

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Small steak, with Onions: 12 ozs. (50 cents)	Cut from rump, about 1 inch thick, grilled or saute, with onions, masked saute brown. Serve on 10-inch silver platter.
Filet Mignon: 6 ozs. (70 cents)	Cut from tenderloin, about 1 inch thick. Serve always on croutons. Garnish as usual. Serve on 9-inch silver platter.
Small Tenderloin steak with Mushrooms: 9 ozs. (85 cents)	Steak saute or grilled, on round piece of crouton, masked with Madeira sauce and sliced mushrooms. Serve on 10-inch silver platter.
Spring Lamb Chops: Two or three, as ordered (2—60 cents; 3—75 cents)	Serve on triangles of crouton, frills on bones. Serve 2 chops on 9-inch; 3 chops on 10-inch silver platter. Garnish with parsley or cress.
Lamb Chops: Two or three, as ordered (2—45 cents; 3—65 cents)	Serve same as Spring Lamb Chops.
English Mutton Chop: One chop, 16 ozs., including kidney (50 cents)	Cut from loin 2 inches thick, including bone, untrimmed, rolled up with a kidney in centre, keep together by means of a skewer. Garnish as usual. Serve on 10-inch silver platter; no saratoga chips unless specified.
French Mutton Chops: Two or three, as ordered (2—45 cents; 3—60 cents)	Same as Lamb Chops.
Lamb steak: One piece, 12 ozs. (50 cents)	Cut from leg, including bone, about 1 inch thick. Serve on 10-inch silver platter. Garnish as usual.
Lamb Cutlets: Two pieces, 6 ozs. (60 cents)	Slice from leg, about ½ inch thick. Serve on 9-inch silver platter, garnish as usual. String beans, saute, if specified, on same platter.
Pork Chops: Two or three, as ordered (2—45 cents; 3—60 cents)	Grilled or saute, as ordered. Serve 2 chops on 10-inch; 3 chops on 12-inch silver platter. Frills on bones; garnish as usual.
Pork Tenderloin: Two slices (60 cents)	One tenderloin split in two, trimmed. Serve on 10-inch silver platter.
Ham: 8 ozs. (40 cents)	Two horseshoe cuts, 4 oz. each, broiled or fried, as ordered. No maitre d'hotel butter. Serve on 10-inch silver platter. Parsley.
Bacon: 8 ozs. (40 cents)	Six slices bacon broiled or fried, as ordered. No maitre d'hotel butter. Serve on dry, hot 10-inch silver platter. Parsley.
Rasher Bacon: 3 ozs. (20 cents)	Two slices, broiled or fried. Only served with some other dish.
Broiled Chicken: Half or whole, as ordered (½—80 cents; 1—$1.50)	Half broiled chicken, raw milk-fed broiler cut in two, leg stuck in lower part of carcass to prevent stretching. Serve on 12-inch silver platter. Whole broiled chicken:—Split open in back, flatten with meat cleaver, fasten legs and broil whole. Serve on 13½-inch china platter. Serve broiled chicken on large square crouton. Maitre d'hotel butter, garnished with cress or parsley. Carvers. Other fowl, domestic or wild, treated in similar way.
Venison steak: 12 ozs. (60 cents)	Cut from leg, same as Lamb Steak.
Mixed Grill: (65 cents)	One lamb chop, one lamb kidney, rasher of bacon, two sausages, one tomato split and all broiled together. Serve on 12-inch silver platter, garnish as usual.
Calf's Liver and Bacon: Three slices liver. Four half slices bacon. (50 cents)	Liver sliced thin, seasoned, passed in flour, both saute, grilled only if so ordered. Serve on 10-inch silver platter with original butter; garnish with parsley.
Broiled (Veal) Kidney with Bacon: Kidney two slices, 3 oz. each. Four half slices bacon (50 cents)	Kidney sliced, seasoned, buttered, broiled; serve on crouton with bacon over it on 10-inch silver platter. Maitre d'hotel butter.
Veal Kidneys saute: Medium silver baker (50 cents)	Kidneys sliced very thin, saute quickly with chopped onions and sliced mushrooms, finished with reduced Madeira sauce, chopped parsley on top.
Veal Kidney, saute, Creole, Etc.: Same as saute (50 cents)	Same as saute, with garniture Creole (Spanish sauce).

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Calf's Head, vinaigrette: 8 ozs. (50 cents)	Calf's head soaked, blanched, boiled, served lukewarm in pieces on 10-inch silver platter. SAUCE VINAIGRETTE separate in sauce boat. Sauce made of vinegar, oil, chopped onions, pickles, fines herbes, strongly seasoned.
Calf's Head, poulette: Medium silver baker (50 cents)	Blanched and braised, white poulette sauce with sliced mushrooms, chopped parsley.
Calf's Head, tortue: Medium silver baker (50 cents)	Blanched, braised, Madeira sauce, with garniture of olives, quenelles of forcemeat, mushrooms.
Calf's Brains, saute: 6 ozs. (50 cents)	Brains boiled in well garnished water, cool off in water, sliced, seasoned, passed in flour, saute in butter. Serve on 9-inch silver platter masked with black butter and vinegar.
Calf's Brain, Fried with Green Peas: 6 ozs. (50 cents)	Same as saute, except slices breaded and fried quickly. Serve on croutons on 9-inch silver platter; peas on same platter.
Beef and Kidney Pie: Individual (50 cents)	Beef cut in dice, kidneys sliced and prepared as for Kidney saute, in large earthen dish, covered with paste, bake. Serve in dish on 9-inch silver platter.
COLD DISHES:	Always serve cold meats on **cold** 10-inch silver platter, garnished with cress or parsley and chopped meat jelly. A large **cold** plate for service always. Serve various sauces and mustard.
Soups, cold: (Price same as for hot soups)	
Double Consomme in Jelly: Per cup (Price same as for hot soups)	Serve in cup on medium size plate; dessert spoon.
Cold Tomato Broth: Per cup (Price same as for hot soups)	Serve in cup on medium size plate; dessert spoon.
Cold Strained Chicken Gumbo: Per cup (Price same as for hot soups)	Serve in cup on medium size plate; dessert spoon.
Cold Eggs in Jelly, Chartres: Two eggs (40 cents)	Poached, on toast, jellied with taragon. Serve on 9-inch silver platter.
Stuffed Eggs: Two eggs (40 cents)	Hard boiled, yolk taken out, prepared, seasoned, filled and jellied, with tartar sauce. Serve on 9-inch silver platter.
Cold Eggs, ravigote: Two eggs (40 cents)	Stuffed, jellied, with cold Ravigote sauce. Serve on 9-inch silver platter.
Cold Lake Trout: 1 lb. trimmed (50 cents)	Boiled. Serve on 10-inch silver platter; sliced cucumbers and tomatoes on same platter. Vinaigrette sauce separate in boat.
Cold Salmon steak: 1 lb. trimmed (50 cents)	Serve on 10-inch silver platter on bed of lettuce, with sliced cucumbers, garnished with parsley and quarter lemon, mayonnaise in sauce boat.
Salmon in Jelly: 1 lb. (50 cents)	Steak cold, jellied, tartar sauce separate; served same as Cold Salmon.
Mayonnaise of Fish: 1 lb. (50 cents)	Boiled cold fish, prepared same as Lobster or Crab Salad, capers sprinkled over it; serve on lettuce leaf on 10-inch silver platter, garnished with filets of anchovies.
Assorted Cold Meat: (50 cents)	Ham and roast beef one slice each, ox tongue two slices (if small), little chicken; serve on 10-inch silver platter, garnished with water cress or fresh parsley and chopped meat jelly. Large **cold** plate.
Cold Beef: 12 ozs. meat (50 cents)	One or two slices. Garnished as usual. Serve on 12-inch silver platter.
Cold Beef with Potato salad: 12 ozs. meat (60 cents)	Potato salad on lettuce leaf, must be served on the same platter.
Cold Lamb: 8 ozs. (From July 1st, 50 cents; from March to July, 65 cents)	With meat jelly or with mint jelly if specified. Serve on 10-inch silver platter.
Cold Lamb with String Beans salad: 8 ozs. (From July 1st, 60 cents; from March to July, 75 cents)	String beans seasoned with French dressing on lettuce leaf on same platter with lamb.
Cold Ham: 10 ozs. (40 cents)	Same as Beef.
Cold Pork: 10 ozs. (50 cents)	Same as Beef.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Cold Beef Tongue: 10 ozs. (40 cents)	Same as Beef.
Cold Chicken and Ham: 6 ozs. ham, 4 ozs. chicken (60 cents)	Chicken and ham sliced, garnished as usual.
Jellied Chicken: Individual (60 cents)	Chicken and forcemeat, jellied, decorated, unmoulded on 9-inch silver platter, garnished with chopped jelly and parsley. Carvers.
Jellied Turkey: Individual (60 cents)	Same as Jellied Chicken.
Cold Turkey: 8 ozs. (60 cents)	Sliced. Serve on 10-inch silver platter, garnished as usual.
Cold Turkey and Ham: 6 ozs. ham, 4 ozs. turkey (60 cents)	Same as Cold Chicken and Ham.
Cold Roast Chicken: Half or whole, as ordered (½—80 cents; 1—$1.50)	Served half or whole or sliced, as ordered, on 12-inch silver platter. Garnish as usual.
Cold Ham and Beef Tongue: 6 ozs. ham, 4 ozs. tongue (40 cents)	Sliced. Serve on 10-inch silver platter, garnish as usual.
GAME, ETC., PIES: **Cold Chicken or Ham Pie (Galantine):** One slice (50 cents)	One slice as cut from pie, one-half inch thick, weight about 10 oz. Serve on 12-inch silver platter, garnished as usual. GALANTINE OF CHICKEN:—Chicken boned, stuffed with forcemeat, seasoned and garnished with ham, tongue, truffles, etc., larded, poached, pressed. HAM PIE:—Ham. Forcemeat baked in crust, in terrine. Serve same as Galantine.
Meat salad: 10 ozs. (50 cents)	Salpicon of meats and cold vegetables, with mayonnaise, decorated on bed of lettuce. Serve on 10-inch silver platter.
Asparagus, Cold: 10 stalks or one can (Fresh, early season, 45 cents; Later, or canned, 35 cents)	Fresh or canned on bed of lettuce. Serve on 10-inch silver platter. Vinaigrette sauce or French dressing in sauce boat.
Vegetable salad: 12 ozs. (30 cents)	Vegetables of all kinds, cut in pearls or small dices, cooked, seasoned with mayonnaise. Serve on lettuce leaf on 10-inch silver platter.
Chicken salad: 10 inch platter full (50 cents)	Cooked chicken cut in dice, celery cut in dice, mixed with well-seasoned mayonnaise, garnish with hard-boiled eggs, beets, etc., etc. Serve on lettuce leaf on 10-inch silver platter.
VEGETABLES: Single orders in 5½ inch silver baker; double orders in 8½ inch silver baker (15 cents per order, unless otherwise specified)	**General:**—All fresh vegetables must be cooked to preserve natural color. They must be cooked in boiling salt water and kept boiling until done, and if not used immediately, cooled off in fresh water. Canned vegetables must be extracted from can, the water discarded. Under no circumstances must they be heated in the tin or cooked in the tin water, or allowed to stand in the can. See special instructions re underlining bakers.
Asparagus: Individual tin or ten fresh stalks. (Fresh, early season, 45 cents; later, fresh and canned, 35 cents)	Serve on 10-inch silver platter on toast, if specified, drawn butter always or hollandaise sauce, if specified, in sauce boat.
Artichokes (French): One (20 cents)	Trimmed with scissors and tied together, boiled, served hot on 9-inch silver platter with hollandaise sauce. Cold with vinaigrette sauce.
Jerusalem Artichokes: Baker full (20 cents)	Peeled, turned nicely, boiled, in cream, serve in baker.
Beans (fresh): Baker full (15 cents)	Various kinds of beans, boiled, saute in butter, or cream sauce, as specified.
Beans (dry): Baker full (15 cents)	Dry beans must be well soaked before boiling; various sauces and preparation, as specified.
Beets: Baker full (15 cents)	Boiled, buttered, creamed, pickled, etc.
Brussells Sprouts: Baker full (15 cents)	Boiled (not overdone), saute, creamed, with chestnuts, etc., as specified.
Cauliflower: Silver baker full or, if baked, in small crockery baker (15 cents)	BOILED:—Various styles, saute, creamed. PLAIN:—With hollandaise sauce. POLONAISE:—Saute, with brown butter, breadcrumbs and chopped hard egg over. AU GRATIN:—Creamed with cheese, crumbs, butter, small earthen dish, glazed.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Cabbage, Kale, Etc.: Baker full (15 cents) **Savoy Cabbage:** **White Cabbage:**	BOILED, various styles as specified. **English Style:**—Plain, buttered and seasoned. **French Style:**—Boiled, chopped fine, roux, gravy or cream as specified.
Red Cabbage: Baker full (15 cents)	Always prepared French style, braised with sour apples and red wine.
Carrots: Baker full (15 cents)	Peeled, turned, boiled, saute, or creamed, little sugar. Various styles. **Vichy:**—Sliced thin, white roux and gravy, butter, chopped parsley.
Celery, Chicory, Endives (cooked): One stalk (15 cents)	Blanched and braised in cream or demi-glace, served whole on 9-inch silver platter, if specified. If cut in pieces one inch long, serve in baker.
Knob Celery: Baker full (15 cents)	Boiled, braised or stewed, as specified. Cold for salads.
Corn, on cob: One large ear, or two small ones. (Early season, 20 cents; later, 15 cents)	On cob, large cob cut in two, boiled. Served on 9-inch silver platter; cover with large doily, or napkin.
Corn, off cob: Baker full (15 cents)	Scraped off (not cut off), creamed, buttered, au gratin, as specified.
Succotash: Baker full (15 cents)	Scraped corn, creamed, with lima beans.
Cucumbers (cooked): Baker full (15 cents)	Blanched, braised in demi-glace, or fried, breaded, or stuffed and braised, as specified.
Egg Plant (fried): Two or three small slices (15 cents)	As cut off plant, breaded, fried in friture; serve on 9-inch silver platter.
Gumbo (Okra): Baker full (15 cents)	Cut in pieces about two inches long, boiled, braised, creamed, as specified.
Leeks:	Valuable as ingredient for soups, etc.
Lentils: Baker full (15 cents)	Well soaked, boiled, stewed in gravy, etc.; as side dish for game, etc., mashed, strained.
Mushrooms (fresh broiled): Eight large or ten medium (50 cents)	Buttered, broiled; serve on crouton with quarter lemon and parsley, on 9-inch silver platter.
Fresh Mushrooms (other styles): Baker full (50 cents)	Fresh mushrooms, turned, rubbed with lemon, placed immediately in water with lemon; braised, saute or creamed, as specified.
Onions, boiled: Baker full (15 cents)	Boiled, buttered, creamed, as specified; one large or two medium.
Onions, braised: One large or two medium (15 cents)	Blanched, stuffed with forcemeat, braised in demi-glace; serve on 9-inch silver platter.
Oyster Plant, Parsnips: Baker full (15 cents)	Scraped, placed in water with lemon, blanched, stewed in cream; cut in pieces about three inches long.
Oyster Plant, fried: (15 cents)	Treated and blanched as above, marinaded, dipped in batter, fried in friture, serve on 9-inch silver platter.
Peas, fresh or canned: Baker full (15 cents)	Boiled, saute, buttered, little powdered sugar and salt, in cream, as specified. **Francaise:**—Fresh, blanched, braised in gravy with salt pork and lettuce in chiffonade, thickened with Meuniere butter.
Peas, split and dry: Baker full (15 cents)	Soaked, boiled, puree strained.
Peppers (Pimentos) green and red: Two peppers (30 cents)	Blanched, cut in centre, stuffed with forcemeat, braised, brown gravy. Serve on 9-inch silver platter. Garnish with parsley. Peppers are used mostly chopped fine or en chiffonade, with other garnitures. When for hash of all kinds chopped green peppers are used **raw**, sprinkled on top of dish at moment of serving.
Rice: Baker full (15 cents)	Soaked, boiled or braised, as specified.
Risotto: Baker full (15 cents)	Raw rice, fried in butter with chopped onions, gravy; steam in oven until done. Various styles.
Sorrel and Spinach: Baker full (15 cents)	Prepared same as Cabbage in **English** and **French** styles.
Squash: Baker full (15 cents)	Mashed, fried or baked.
Tomatoes (cooked): Baker full (15 cents)	Stewed, saute, creamed au gratin, as specified.
Tomatoes (cooked): Two pieces, if large; three pieces, if small (25 cents)	Baked, broiled, braised or stuffed, as specified. Serve on 9-inch silver platter.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Truffles:	Used only sliced or chopped fine as accessories to sauces, etc., as specified.
Turnips: Baker full (15 cents)	Mashed, boiled, creamed, etc., as specified. When in cream turn nicely in regular uniform pieces size of new carrot.
Potatoes, boiled: Two large potatoes (10 cents)	Peeled.
Potatoes, mashed: Baker full (10 cents)	Peeled, boiled, mashed and strained. Season with salt only; butter, work well, diluting the potatoes with **hot** milk.
Potatoes, baked: One potato (10 cents)	Special large potato only. Baked in skin. Do not bake too many at one time, but renew the supplies at intervals during meals. Serve on 9-inch silver platter, potatoes being cut open lengthwise and crosswise, piece of butter dropped in opening. Paprika if desired.
New Potatoes: Two or three, according to size. Early season (20 cents)	Boiled with skin always. Remove skin, rissole, in cream, browned, etc., as specified.
Sweet Potatoes, mashed, boiled, baked: One or two, according to size (15 cents)	Mashed, serve in baker. Boiled and baked on 9-inch silver platter.
Grilled Sweet Potatoes: One or two, according to size (20 cents)	Boiled, cut in square slices about ⅝ inch thick, buttered, grilled. Serve on 9-inch silver platter.
Sweet Potatoes, saute: One or two, according to size (20 cents)	Sliced in round thick slices, saute in butter, served in medium silver baker.
Sweet Potatoes, Louisiana: One or two, according to size (20 cents)	Same as saute, placed in pan, well buttered, plenty of molasses; butter on top, bake in oven. Serve in medium silver baker, with the syrup reduced.
Sweet Potatoes, glazed or candied: One or two, according to size (20 cents)	Prepare as for grilled, place in buttered pan sprinkled heavily with powdered sugar and glaze in hot oven.
French Fried Potatoes: 9 inch silver platter full (15 cents)	Cut raw in uniform sticks not thicker than ¼ inch in diameter. Blanched in friture and fried crisp; salt and dry in towel; serve immediately on platter. Do not fry in advance.
Potatoes, saute, (German fried): 9 inch silver platter full (15 cents)	Boiled in skin, peeled, sliced, saute in butter.
Lyonnaise: 9 inch silver platter full (15 cents)	Same as Saute, with chopped onions.
Stuffed Potatoes: One large potato (15 cents)	Large, baked, top cut off, inside taken out, mashed, seasoned with paprika and cream, butter, potato filled, cheese and butter on top; bake in oven. Serve on 9-inch silver platter.
Potatoes in Cream: Medium baker full (15 cents)	Boiled, cut in dice, sliced, reduced in cream.
Potatoes au gratin: Small earthen dish full (20 cents)	Same as creamed with grated cheese, in earthen dish, grated cheese, crumbs, butter on top, glazed.
Hashed brown: 9 inch silver platter full (15 cents)	Boiled in skin, peeled, cut in small dice, saute in butter, rolled in omelet shape, browned.
Roast Potatoes: Medium baker full, two medium potatoes (15 cents)	Peel, blanche, butter, roast in oven.
Fondante Potatoes: Medium baker full, two medium potatoes (15 cents)	Same as Roast Potatoes; lightly browned in plenty of butter.
Chateau Potatoes: Medium baker full, two medium potatoes (15 cents)	Raw potatoes turned in uniform, oblong shapes, saute in butter, finished brown in oven.
Parisienne: Medium baker full, two medium potatoes (15 cents)	Cut in medium round balls, browned or boiled.
Rissoles: Medium baker full, two medium potatoes (15 cents)	Potatoes of small size or cut in large dice, roast quickly brown in butter.
Croquettes of Potatoes: Three (20 cents)	"DUCHESSE" MASSE:—Mashed, thickened with yolk of egg, butter, seasoned, rolled in croquette shape, breaded, fried. Serve on 9-inch silver platter.
Potato Dumpling: Two medium dumplings (20 cents)	Mashed, flour, eggs, season, bread croutons, poached, browned, butter with breadcrumbs on top. Serve in medium silver baker.
Julienne or String Potatoes: Medium platter full (20 cents)	Raw cut in julienne, fried crisp. Salt and dried in towel.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Saratoga Chip Potatoes: Medium platter full (15 cents)	Raw, sliced in round thin slices, fried crisp.
Maitre d'Hotel Potatoes: Medium baker full (20 cents)	Sliced raw, stewed in bouillon, butter, plenty chopped parsley.
Boston Baked Beans: Individual tin full (25 cents)	Serve hot or cold, as ordered, in 7-inch silver baker; condiment as desired.
SALADS, General: 10 inch platter full; (during summer, unless otherwise specified, 30 cents)	All salads to be served on 10-inch silver platter on bed of lettuce, with cold dessert plate for service. Mayonnaise or French dressing as desired in sauce boat. FRENCH DRESSING:—¾ olive oil, ¼ vinegar, English mustard paprika, white pepper, salt, lemon juice.
Lettuce salad: One head (30 cents)	Quartered, if not otherwise ordered.
Lettuce and Tomato salad: Half head lettuce, one tomato. (Summer, 30 cents; winter, 40 cents)	Lettuce and tomatoes quartered.
Cucumber salad: 15 slices cucumber, half head lettuce. (Summer, 30 cents; winter, 40 cents)	Cucumbers sliced thickness of back of steel knife; lettuce quartered.
Beet and Egg salad: Half head lettuce, one beet, one egg (30 cents)	Lettuce quartered, beet sliced, egg quartered.
Potato salad: 10 inch silver platter full (30 cents)	Two large potatoes minced and dressed; no onions unless ordered; dress on two large lettuce leaves, chopped parsley on top.
Celery and Apple salad: One apple, half head celery (30 cents)	Apple cut in dice, celery cut julienne. Mix and dress on two lettuce leaves. Mayonnaise separate in boat.
Tomato Surprise: One tomato (35 cents)	Cut off top, emptied, filled with celery and apple cut in dice and mixed with mayonnaise, cover with the top, and serve on lettuce leaf.
Tomato salad: Two tomatoes. (Summer, 30 cents; winter, 40 cents)	Quartered on bed of lettuce. Sliced only if desired.
Combination salad: 10 inch silver platter full (40 cents)	Bed of lettuce leaves on platter, five slices of cucumber, three slices tomato, quarter head celery cut in ½ inch pieces, a few radishes, half beet sliced, few rings of sliced onion and green pepper on top (no eggs). A little cress, romaine or chicory may be added if available.
Grape Fruit salad: Whole grape fruit on bed lettuce (40 cents)	Grape-fruit cut in way prescribed, pieces taken out and placed on bed of lettuce. French dressing in sauce boat.
Grape Fruit and Orange salad: Half grape fruit and one orange (40 cents)	Same as Grape Fruit salad; orange cut in sections.
Fruit salad: (40 cents)	Same as Grape Fruit and Orange; add little apple cut in dice, and grapes, cut in half, grated walnuts sprinkled over.
Celery and Potato salad: 10 inch silver platter full (30 cents)	One large potato, half or whole knob celery, according to size; minced, dressed, chopped onions and chopped parsley.
DESSERTS:	
Fruit Compotes: Saucer full (20 cents)	All compotes served ice cold, with cream in pitcher, separate.
Banana Compote: Two or three, according to size (20 cents)	Bananas sliced, and covered with boiling syrup, various flavors, vanilla best suited for banana. Cool off gradually.
Fig Compote: Saucer full (20 cents)	Figs stewed in syrup, flavored with lemon.
Apple Compote: Saucer full (20 cents)	Apples peeled, placed immediately in water with lemon, cored and quartered, stewed in sugar water flavored with lemon juice and peel, strained.
Macedoine of Fruit: Saucer full (20 cents)	Various fresh and canned fruits cut in dice, in syrup.
Apple Pie and other ordinary pies: Individual or quarter large size (15 cents)	Butter pie dish, line with thin layer of paste as furnished by storerooms, sliced apples or other fruits placed inside, flavored, covered with paste and baked. Serve on dessert plate, back of cut against the monogram so that point is facing guest.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Deep Dish Apple Pie and other deep fruit pies: Individual, in small earthern dish (20 cents)	Apples blanched and flavored; in small earthen dish, covered with paste. Dessert plate, dessert spoon and fork; cream. Serve in dish on 9-inch silver platter.
Apple Fritters: Three (20 cents)	Apples sliced thick, cored; marinade of sugar, cinnamon, lemon juice and rum or brandy; dip in batter, fried in friture. Sprinkled with powdered sugar. Various sauces in sauce boat. Serve on 9-inch silver platter.
All other Fritters: Three (20 cents)	Treated same, or similar, to Apple Fritters. Banana, pear, peaches, apricots, pineapple, etc., etc.
Apple Dumplings: One (20 cents)	Whole apple peeled, cored, marinade as for Fritters; clothe in thin layer of puff paste, bake slowly; serve with both hard sauce and whatever other sauce is specified. Brandy sauce or fruit sauce preferred. HARD SAUCE (fresh butter, washed in ice water, whipped with fine powdered sugar, flavor with brandy or rum) on top of dumpling. Serve on dessert plate.
Fruit Tartlets Two (20 cents)	All kinds of fruits, in bottom of paste, about 3 inches in diameter. Serve on 9-inch silver platter.
Peach Cobbler: Individual (20 cents)	Deep dish peach pie turned out. Made in metal dish, to get bottom brown. Peach Syrup, flavored with cinnamon. Serve hot on 9-inch silver platter.
Peaches, Pears, Apples, Apricots with Rice: 9 inch silver platter full (20 cents)	Fruit stewed, flavored; rice boiled in milk, sugared and flavored with vanilla and lemon peel. Mould rice in a small earthen dish; unmould on platter; place fruit on top, masked with the fruit syrup. Hot dessert plate.
Fruit Short Cakes: One fifth cut (Price varying according to season. Generally 25 cents)	One-fifth cut of pie size, cake. Two layers cake with fruit and whipped cream alternately.
Strawberry Short Cake: (In March and April, 30 cents; May and June, 25 cents)	One-fifth cut of pie size, cake. Two layers cake with fruit and whipped cream alternately.
Assorted Cakes: Individual box (15 cents)	Remove from box and place on silver bread tray without tissue wrapper being opened, this being left to the passenger; cake to be placed on tray so that when opened long wrapper will be lengthwise on tray. Dessert plate for service. Paper doily on bread tray.
Plum Pudding: Individual tin (25 cents)	With hard or brandy sauce. Serve in fruit saucer on bread plate. Sauce in sauce boat.
Puddings: (Individual, 15 cents; saucer, 10 cents)	All puddings served with either cream or sauce separate. All puddings served in individual cup, on bread plate; fruit saucer on bread plate for service. Teaspoon.
Cornmeal, Rice, Sago, Tapioca, Farina, Noodles Vermicelli Puddings: (Individual, 15 cents; saucer, 10 cents)	All cereals and farinaceous compositions for these puddings to be cooked thoroughly with milk, sugared and flavored with vanilla and peel of lemon, etc., the yolks of the eggs to be mixed with the butter and sugar, the whites beaten separately and mixed in before cooking the pudding. Bake in pan with water in oven.
Diplomat Pudding: (Individual, 15 cents; saucer, 10 cents)	Various cakes cut in dice, fruits, peels, etc., in dice; place in pudding cup, fill with custard.
Cup Custard: Individual (15 cents)	One quart milk, ½ pound sugar, 8 eggs, flavored.
Caramel Custard: Individual (15 cents)	Mould lined with brown caramel; otherwise same as Cup Custard.
Rice Croquettes: Three (20 cents)	Rice cooked in milk, flavored, eggs and butter, roll in croquettes, breaded, fried in friture, sugared. Sauce separate. Serve on 9-inch silver platter. Hot dessert plate.
Steamed Puddings: Saucer (10 cents)	English style; of apple, figs, etc., roly-poly of dumpling paste, cooked in dish or boiled in cloth.
Bissoles of Fruit: One (15 cents)	Of apples, etc. Turn-over style, glazed, served hot, with fruit sauce.
Jellies: Individual (15 cents)	Various styles and flavors. Follow instruction on package of jelly powder. Mould in pudding cup, unmould and serve in fruit saucer on bread plate.
Wine Jelly: Individual (20 cents)	Flavor with various wines.

ORDERS, SINGLE PORTION AND PRICE	PREPARATION AND SERVICE
Fruit Jelly: Individual (20 cents)	Wine jelly containing macedoine of fruit.
Ice Cream: Individual (15 cents)	Serve in chilled fruit saucer on bread plate.
Water Ices: (15 cents)	Same as Ice Cream.
Sherbet, Punch: Glass (25 cents)	Various flavors and styles. Water ice mixed wines or liquors, whipped white of egg. Serve in punch glass on bread plate.
CHEESE WITH CRACKERS: (25 cents)	Individual envelope cheese biscuits on bread plate with all orders.
Canadian Club Cheese: Individual pot (25 cents)	To be served in original pot on small linen doily on bread plate. Dessert plate for service. Dessert knife.
Stilton Cheese: (25 cents)	On dessert plate; clean napkin rolled around the cheese. Cheese scoop. Dessert plate and dessert knife.
Camembert: Individual tin (25 cents	Taken out of tin, top crust cut off. Serve on bread plate on lettuce leaf. Dessert plate and knife for service.
Other Individual Cheese: (25 cents)	Same as Canadian Club.
Welsh Rarebit: Individual (40 cents)	Canadian cheese diluted with beer, seasoned, poured on a square piece of toast in large earthen baker. Serve very hot.

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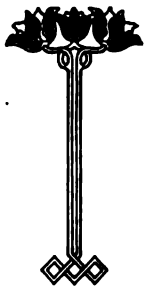

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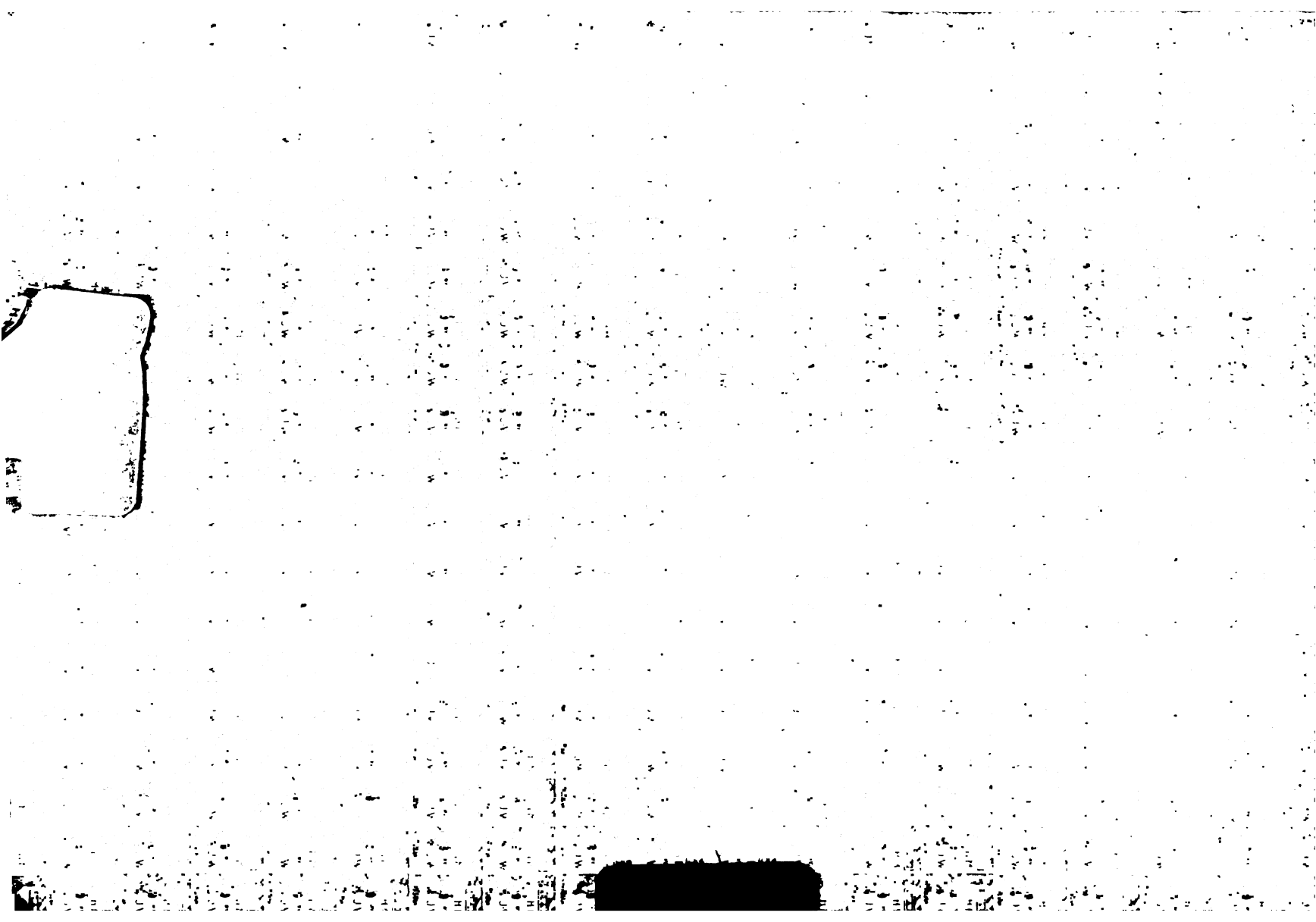
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